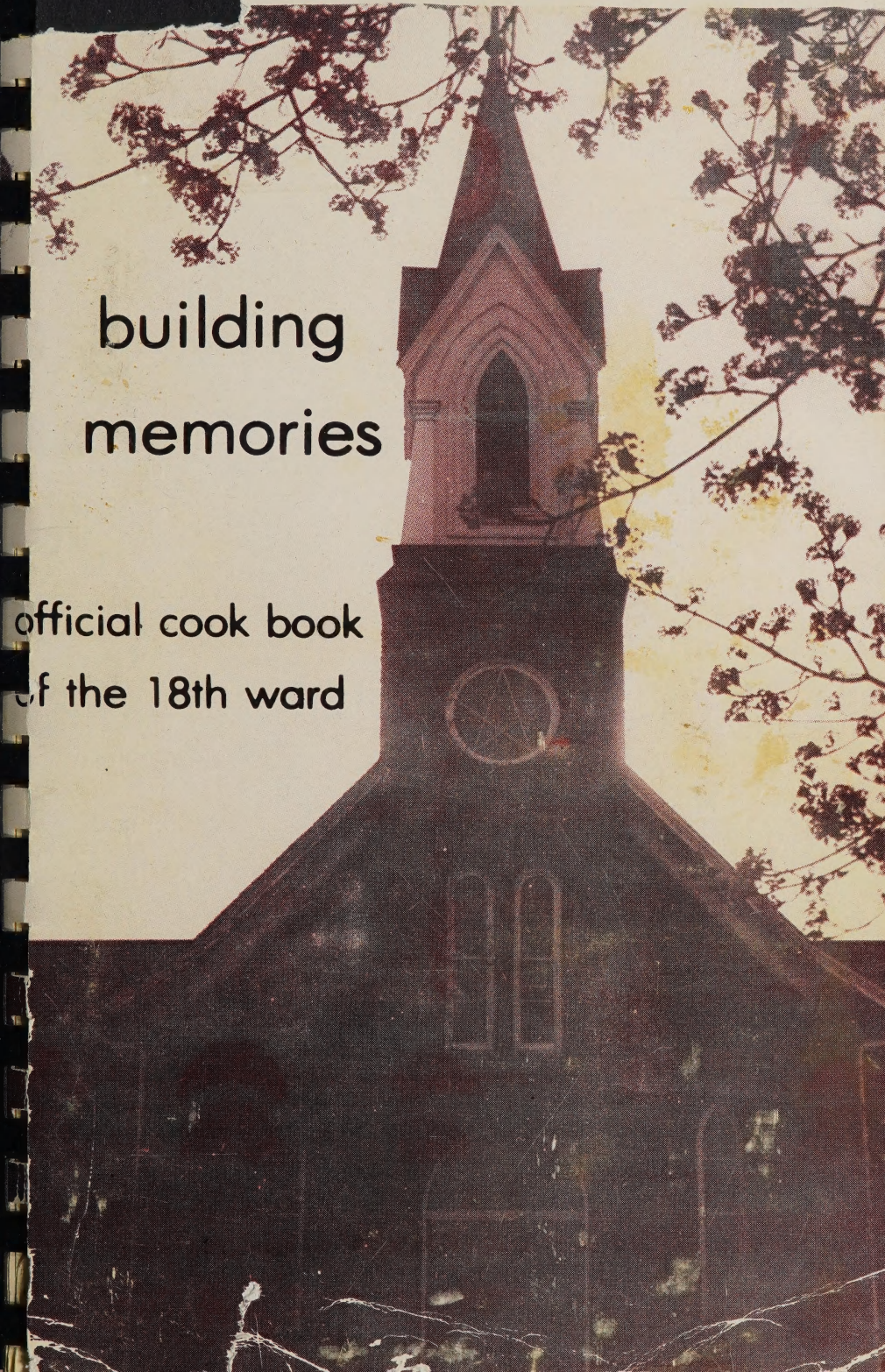


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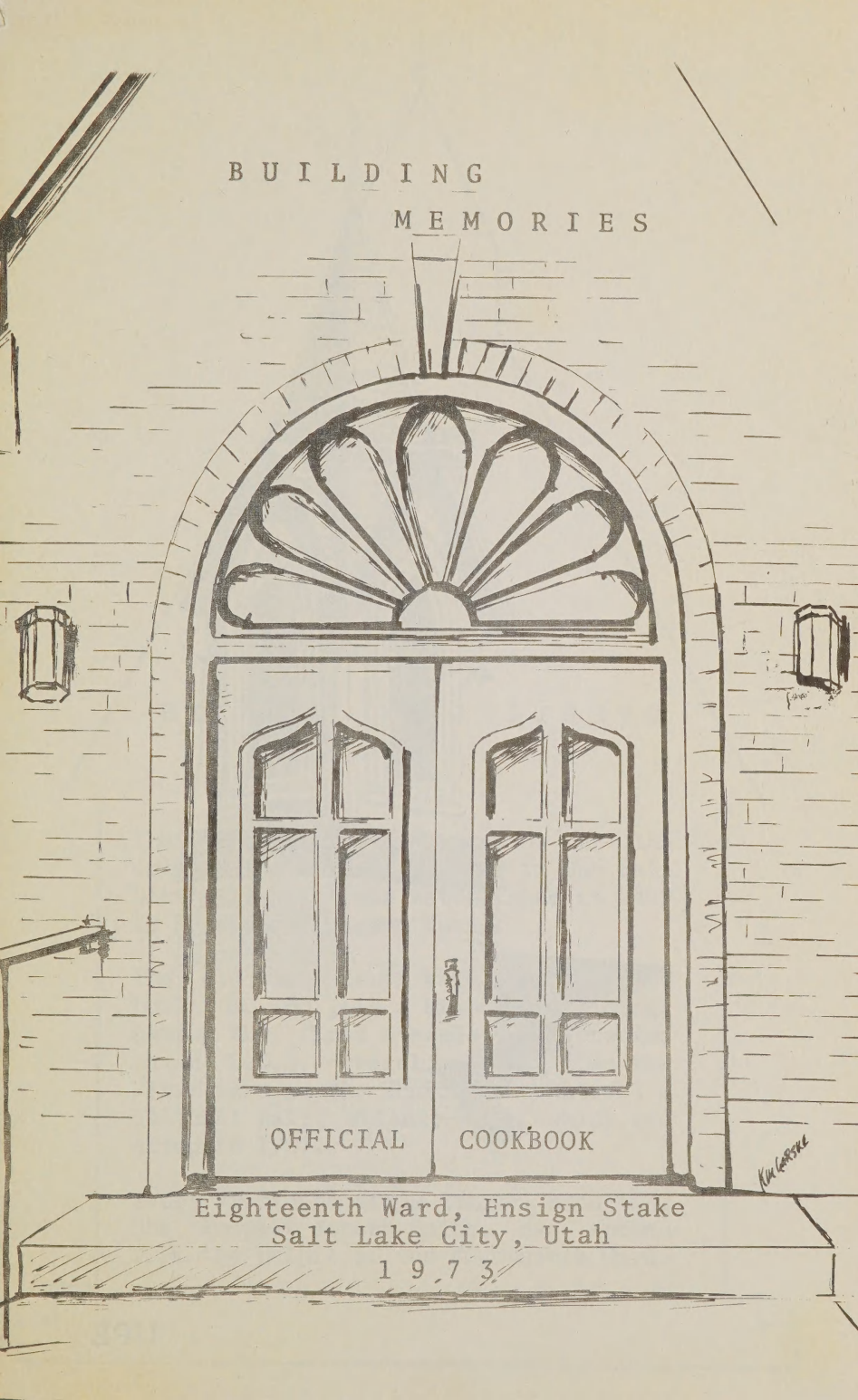
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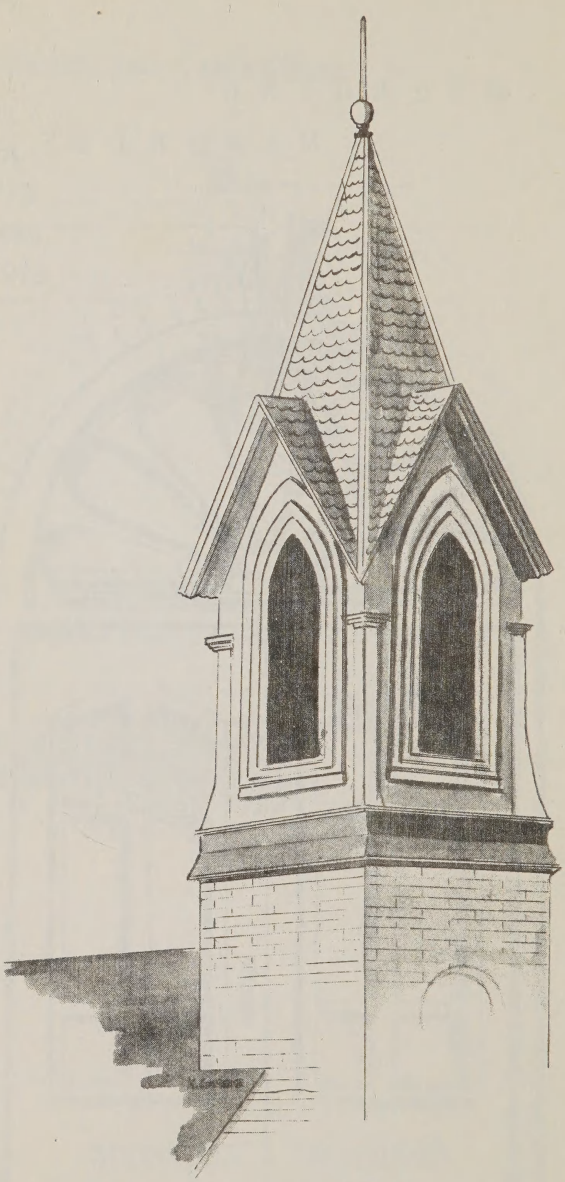


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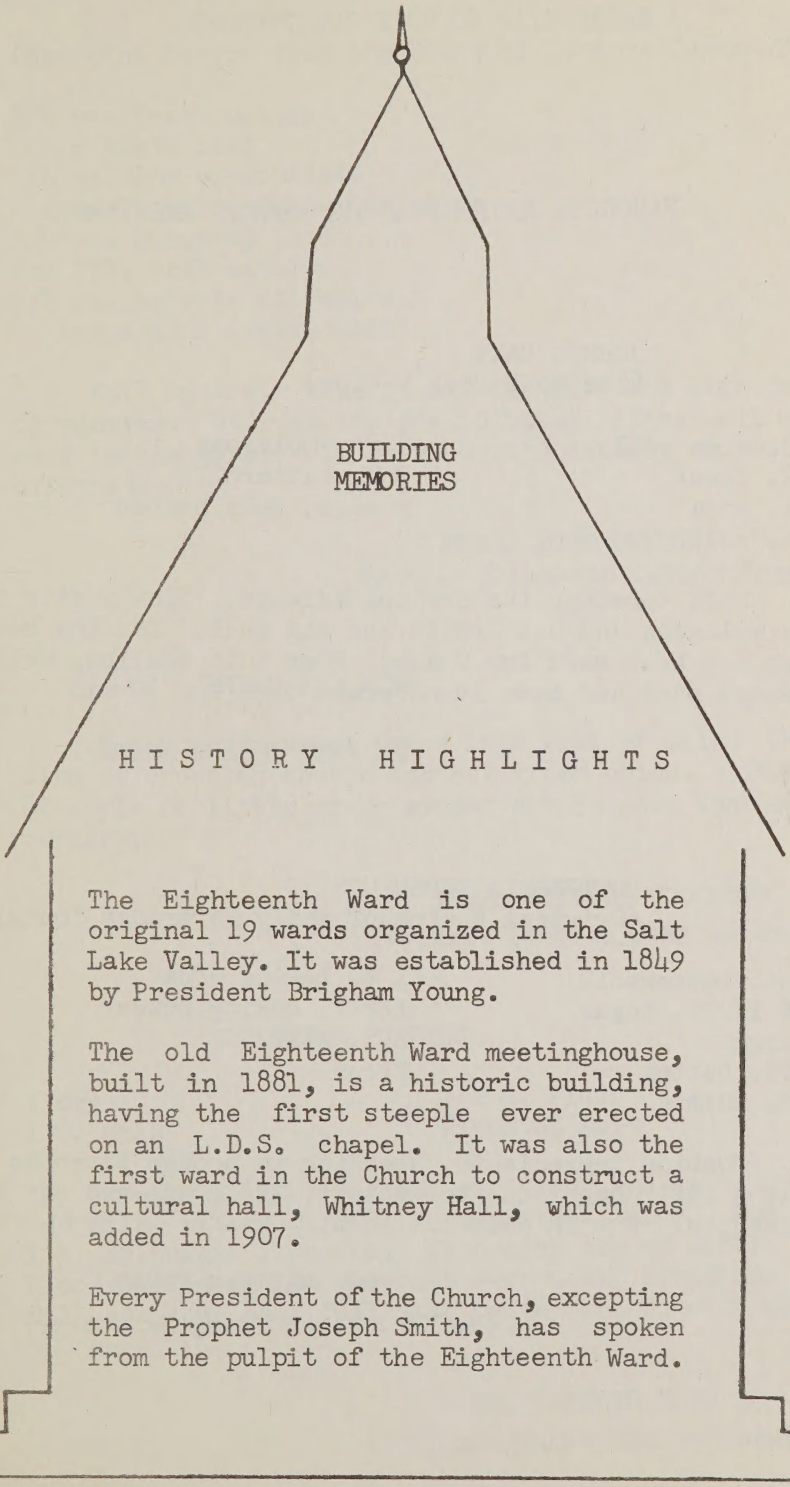
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Eighteenth Ward, Ensign Stake
Salt Lake City, Utah
1973



UPB



The Eighteenth Ward is one of the original 19 wards organized in the Salt Lake Valley. It was established in 1849 by President Brigham Young.

The old Eighteenth Ward meetinghouse, built in 1881, is a historic building, having the first steeple ever erected on an L.D.S. chapel. It was also the first ward in the Church to construct a cultural hall, Whitney Hall, which was added in 1907.

Every President of the Church, excepting the Prophet Joseph Smith, has spoken from the pulpit of the Eighteenth Ward.

FAVORITE RECIPES OF THE CHURCH PRESIDENTS

JOHNNY CAKE
(Old Cook Book Recipe)

3 C. corn meal
1 C. flour
2 t. soda
1 t. salt
2 Tb. molasses
3 C. buttermilk
2 eggs, well beaten

Sift together the dry ingredients. Slowly stir in the molasses and buttermilk and mix well. Add the beaten eggs and beat hard for 2 min. Pour into shallow, well-greased pans and bake in moderate oven for 30 min.

PROPHET JOSEPH SMITH

BUTTERMILK DOUGHNUTS
(Original Recipe of Emily Partridge Young)

1 qt. buttermilk
2 & 1/2 C. sugar
4 eggs
6 Tb. butter
3 t. nutmeg
1 t. baking soda
1/2 t. baking powder
1 t. salt
Flour

Combine ingredients, kneading in enough flour to make a soft dough, not too sticky. Roll out and cut into doughnuts. Fry in deep hot lard.

PRES. BRIGHAM YOUNG
(By Mrs. Naomi Young Schettler)

RECEIPT FOR ITCH OR SALT RHUME
(Medicine Recipe from the Diary of Leonora Cannon Taylor)

3/4 oz. fresh butter
or hog's lard
1/4 oz. red precipitate,
well pulverized with knife
1/4 oz. Burgundy pitch
Add 2Tb. soft water
1/2 oz. spirits of Venice
turpentine (verie best)

Melt butter. Take it off the fire and stir in the turpentine. Stir in the precipitate. After well mixing, stir in the water. To be used with caution on the parts affected.

PRES. JOHN TAYLOR
(By Mrs. Elizabeth Taylor Morgan)

BREAD AND MILK

Break whole wheat bread into bowl of milk. Stir in bits of crumbled cheese and cut green onion. Pieces of apple or little green grapes can be used instead, for variety.

PRES. WILFORD WOODRUFF
(By Mrs. Douglas Owen Woodruff)

YORKSHIRE PUDDING

1 egg
1 C. milk
1/2 C. flour
Pinch of salt

Beat egg lightly. Sift in flour and salt. Gradually add milk, mixing carefully to prevent lumps. Put about 1 t. drippings from roast into each cup of muffin tin. Place muffin tin in very hot oven until sizzling. Then fill each cup half full with batter and bake 15 min. at 550 deg.

PRES. LORENZO SNOW
(By Mrs. Lyndon Daynes Snow)

CUSTARD PIE

1 unbaked pie crust
2 C. milk
4 eggs
1/2 C. sugar
Pinch of salt
Generous sprinkling of nutmeg
(No vanilla)

Put milk in bowl. Beat eggs and strain through fine sieve into bowl of milk. Add sugar, salt, and nutmeg. Stir well and pour into pie shell. Bake at 375 deg. until knife just barely comes out clean. Do not overcook or custard becomes watery.

PRES. JOSEPH F. SMITH

(By Mrs. Emily Smith Walker)

CHRISTMAS FIG PUDDING

2 lb. white dried figs
8 C. soft bread crumbs
4 C. brown sugar
1 C. white sugar
1 lb. ground suet
3 Tb. molasses
4 Tb. flour
3 t. grated nutmeg
Juice of 4 lemons
8 eggs

Grind figs in meat grinder. Mix with all other ingredients except eggs. Beat egg yolks and egg whites separately. Stir in yolks, then fold in whites at the last. Thoroughly grease 5 1-lb. cans and fill 2/3 full. Steam for 3 hr.

PRES. HEBER J. GRANT

(By Mrs. Frances Grant Bennett)

OYSTER STEW

1 qt. oysters
2 C. oyster liquor (liquid from oysters)
2 C. rich milk
4 Tb. butter
Salt and pepper to taste
1/2 C. diced celery, partially cooked

Strain oyster liquor, thoroughly wash oysters and add to liquor. Place over heat and cook for 5 min. Add milk and heat thoroughly but do not allow to boil. Add butter, salt, pepper, and celery. Thicken with a little flour and water, if desired.

PRES. GEORGE ALBERT SMITH
(By Mrs. Edith Smith Elliott)

BAKED APPLES

Wash and core apples. Fill centers with 2 Tb. of white, brown, or maple sugar, sprinkling a little over the outside. Then, sprinkle with lemon juice and cinnamon and dot with butter. Place in deep casserole with lid. Add enough water to cover bottom of baking dish. Then, cover with lid and bake at 375 deg. until tender, about 35 min. Remove apples and boil remaining syrup until thick. Pour syrup and thick cream over apples when served. (If apples are baked in open pan, uncovered, it is necessary to baste them during cooking.)

PRES. DAVID O. MC KAY
(By Mrs. Emma Rae McKay Ashton)

SHERBET

2 qt. water
5 C. sugar
1 t. salt
3 Tb. cornstarch
1 qt. whipping cream
2 qt. jersey milk
6 oranges, juiced
2 lemons, juiced
1 1-lb. can (#303) crushed pineapple
3 or 4 bananas, mashed

Combine sugar, salt, cornstarch, and water. Cook until clear, then cool. Add whipping cream and milk. Add orange juice and lemon juice, also crushed pineapple and mashed bananas. Pour into 6-qt. freezer and freeze.

PRES. JOSEPH FIELDING SMITH
(By Mrs. Amelia Smith McConkie)

DANISH DUMPLING SOUP

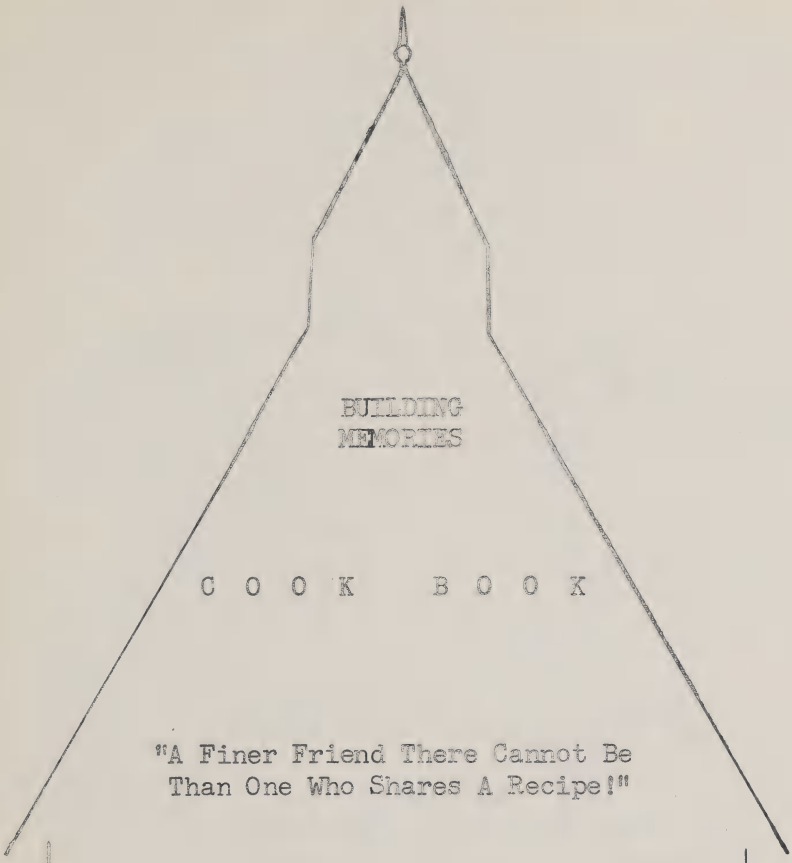
Use brisket boil and short ribs, preferred, or beef shank, about 1 & 1/2 lb. of meats combined. Boil meat 3 & 1/2 hr. to get full flavor of the bone. Then, remove all meat, saving nicer pieces for sandwiches, etc. and discarding bones. Add about 3 C. water to the rich broth.

Grind 6 carrots and 1/2 onion. Add to soup stock. Also, salt to taste, but pepper or other seasoning is never used. Put tomatoes (one #2 can Hunt's) in bowl, to cut in small pieces and remove cores. Add to soup after carrots and onion have cooked 10 min. Simmer this fairly large kettle of soup for 1 hr. just barely bubbling. Then, refrigerate all night.

To prepare dumplings, pour about 4 C. water into lg. heavy aluminum frying pan over low heat. Lightly salt water and add slightly more than 1/2 cube butter, letting it slowly melt. Sift or shake flour into pan, stirring carefully and adding more (total amount not quite 3 C.) until the blended, partly cooked mixture is thick enough to form blobs, but not too heavy or stiff. Mince the white part of a few little green onions and stir in, along with about 1/3 t. more salt, if needed. Stir the entire lumpy mass and continue letting it cook until it becomes a paste-like blob. Remove this partly cooked dumpling dough from stove. Add 7 eggs, using spoon to work them into dough until it becomes uniformly yellow. Then, set pan in sink and beat at low speed with electric mixer until perfectly smooth with no lumps remaining. Dumpling dough can now be stored in refrigerator until ready to use.

Heat soup and let boil slowly. Scoop up a nice round Tb. of dumpling dough and dip spoon with dough into hot soup. Dumpling will slide off spoon as it begins to cook. Repeat, putting in additional spoonfuls of dough to cook only a few (10 or 12) dumplings at a time. Cover pot and let simmer 5 to 10 min. until dumplings are done and have risen to the surface. To serve, carefully lift out the dumplings and place in bowls, then pour soup over them gently.

PRES. HAROLD B. LEE
(By Mrs. Verda Lee Ross)



The preparation of this cookbook has truly been a ward affair. Nearly 500 people have contributed favorite recipes to make our cookbook a success. Many thanks to each of these dear brothers and sisters, all part of 'one big happy family' - the Eighteenth Ward.

May this cookbook be a special souvenir dedicated to memories of our beloved old building, as well as a symbol of the love and friendship among us, and the memories we are building of one another.

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ABBREVIATIONS

t. = teaspoons
Tb. = tablespoons
C. = cups
pt. = pints
qt. = quarts
gal. = gallons
oz. = ounces
lb. = pounds
liq. = liquid
fl. = fluid
pkg. = packages
ctn. = cartons
min. = minutes
hr. = hours
deg. = degrees
sm. = small
med. = medium
lg. = large
opt. = optional
abt. = about

EQUIVALENTS

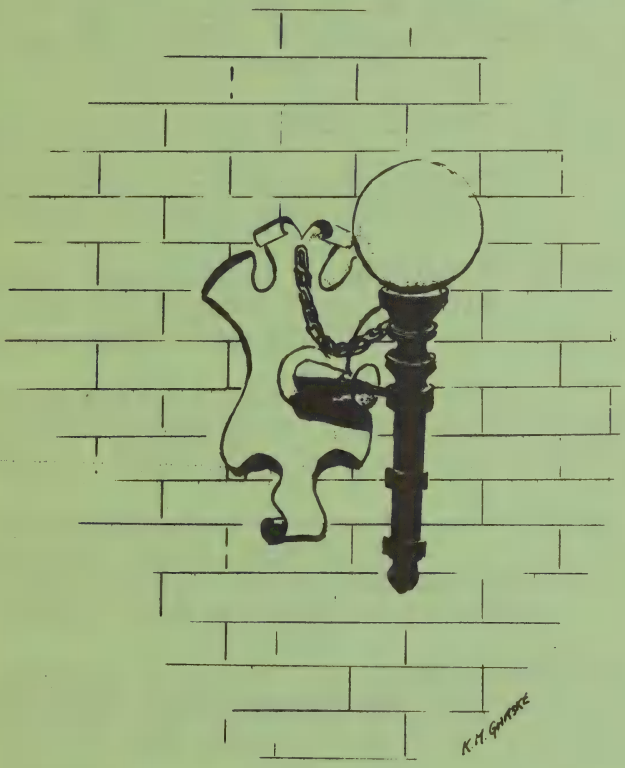
3 t.	= 1 Tb.
2 Tb.	= 1 fl. oz.
4 Tb.	= 1/4 C.
5 1/3 Tb.	= 1/3 C.
8 Tb.	= 1/2 C.
16 Tb.	= 1 C.
8 fl. oz.	= 1 C.
2 C.	= 1 pt.
2 pt.	= 1 qt.
32 fl. oz.	= 1 qt.
4 qt.	= 1 gal.
16 oz. (wt.)	= 1 lb.
4 C. flour	= 1 lb.
2 C. sugar	= 1 lb.
2 C. butter	= 1 lb.
1 cube butter	= 1/2 C.

#300 can	= 14 oz. = 1 3/4 C.
#303 can	= 16 oz. = 2 C.
#2 can	= 20 oz. = 2 1/2 C.
#2 1/2 can	= 29 oz. = 3 1/2 C.

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appetizers





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TOMATO ZIP

2 & 3/4 C. tomato juice
1 t. worcestershire sauce
Dash pepper
2/3 C. condensed beef broth
1/2 t. onion juice
3 or 4 slices lemon
1/4 C. water
1/2 t. horseradish

In saucepan, combine tomato juice, beef broth, water, worcestershire, onion juice, horseradish, and pepper. Add lemon slices and heat just to boiling; remove and discard lemon slices. Serve hot. If desired, garnish each serving with an additional fresh lemon slice. This is good with buffet snacks or as a first course served in living room with crackers or cheese puffs. Serves 4 - 6

BILLIE RICH

HOT SPICED TOMATO JUICE
(Winnifred C. Jardine)

5 c. tomato juice
1/3 c. brown sugar, packed
6 whole cloves
2 sticks cinnamon
4 slices lemon

Combine all ingredients, bring to a boil, & simmer 5 min. Strain & serve hot. Makes 6 servings.

MARIE FOX FELT

SEAFOOD COCKTAIL

1 can tomato soup
1 t. nutmeg
1 t. cinnamon
1/2 t. ground cloves
1/2 t. allspice
1/2 t. dry mustard
1/2 t. ginger
1/2 t. celery salt
1/2 t. onion powder
1/4 C. catsup
1/2 C. sweet pickle (diced)
1/4 C. sweet pickle juice
1 can of shrimp (more if you want)
1 can of tuna fish
1 can of crab

Mix well and refrigerate at least 4 hr. Serve with Tb. of shredded lettuce in a cup.

GRACIE D. PETERSON

CRAB COCKTAIL

46 oz. can tomato juice
1/3 C. lemon juice
1 can crab
1 t. worcestershire sauce
2 cans grapefruit

Mix together and chill and serve. Thinly sliced celery may be added.

TASMA P. DANSIE

CRAB COCKTAIL

1 large can tomato juice
1 bottle catsup
2/3 c. lemon juice
1 t. salt
1 can crab meat, cut
1 can grapefruit, frozen, cut

MARY C. BARKER

MARINATED HERRING

Clean Iceland herring and soak overnight in cold water. Drain. Trim off stomach, peel, bone, and cut in two. Pack in jar with pepper, raw sugar, and sliced red onion. Cover with cider vinegar and let stand for 36 hr. in refrigerator.

MURRAY W. LUND

DEVILED EGGS

1 doz. hard-boiled eggs
1/2 C. Miracle Whip salad dressing
1 t. bottled mustard
2 chopped dill pickles, small
1/4 C. dill pickle juice approx.
Paprika
1/4 t. pepper
1/2 t. salt

Slice eggs in half and remove the centers. Place centers in a bowl and mash with a fork. Add salad dressing, chopped pickles, mustard, salt, and pepper. Add pickle juice one Tb. at a time, mixture should be moist but not sloppy (4 Tb. = 1/4 C.) Put mixture in centers of the eggs and sprinkle with paprika.

WINONA OTT

ROSY PICKLED EGGS

4 c. water
1 c liquid off pickled beets
1 c. vinegar
2 Tb. sugar
2 t. mixed pickling spice
1/2 t. salt
1 clove garlic, minced
1 bay leaf
12 hard boiled eggs, peeled
1 small onion, cut into rings

Mix liquids, add all other ingredients (except eggs and onions) and mix well . Then add eggs and onions, cover and refrigerate several days.

EDNA SWAIN

SOY EGGS

6 hard-cooked eggs (see Note), shells on
2 t. salt
1 & 1/2 Tb. soy sauce
1/4 t. whole anise seed
1 t. vinegar

1. Day before: Roll eggs on hard surface to crack shells, but don't remove shells. 2. In med. saucepan, combine 2 C. cold water, the salt, soy sauce, anise seeds, & vinegar. Add eggs. Bring to boiling; reduce heat; simmer, covered, 2 hr., adding water if necessary. Remove from heat; set aside to cool to room temperature. Then refrigerate overnight. 3. To serve: Drain eggs; carefully remove shells. Slice eggs in half, lengthwise, or in quarters. Serve as an hors d'oeuvre.

Note: To hard-cook eggs: Cover eggs with water to an inch above them; bring rapidly to a boil. Take pan off heat; cover, & let stand 20 min. Then cool in cold water.

BULL'S EYE

Select large dill pickles, cut off both ends, remove seed center carefully not to split pickle, then slip a skinless frankfurter into the pickle. Chill & slice, & serve with assorted cheese sticks. These can be made ahead & kept on hand.

AMELIA MERL OHMART

CHERRIES

Use fresh or canned cherries. Remove pits & slip a Hazel nut into cherry, roll in egg white & then sugar. Store in freezer. Makes attractive bowl, mixed with whole grapes, rolled in egg white & then sugar & frozen.

AMELIA MERL OHMART

CHERRY-TOMATO HORS D'OEUVRES

2 doz. cherry tomatoes
1 8 oz. pkg. cream cheese, softened
2 Tb. catsup
1 Tb. lemon juice
1 Tb. prepared horseradish
1 Tb. light cream
1/4 t. paprika
Parsley
Watercress
1/2 lemon

1. Wash tomatoes; dry on paper towels. Cut slice from each at stem end.

2. In medium bowl, combine cheese, catsup, lemon juice, horseradish, cream, and paprika. Mix well with fork.

3. Press cheese mixture through pastry bag with a #6 star tip, making rosettes on each tomato. Decorate each with parsley. Arrange on bed of watercress, sprinkled with lemon juice, on tray. Refrigerate at least 30 min. before serving. Makes 24.

MARY ANN MINER

STUFFED MUSHROOMS

4 lg. mushrooms
2 Tb. lean ham, chopped fine
2 Tb. onion, chopped fine
4 Tb. butter
1/2 t. Worcestershire
1/8 t. salt
Sprinkle of each of following:
Pepper, thyme, celery seed, caroway seed, garlic powder or minced garlic

Wash mushrooms carefully. Cut off stems and set aside caps. Chop stems finely. Add to chopped ham, onion and salt. Melt butter in pan and add remaining ingredients. Pour small amount of butter mixture on chopped ingredients to saute lightly, setting rest aside. Butter 4 custard cups with some of butter mixture. Place mushrooms in cups and fill with chopped mixture. Drizzle remaining butter mixture over top. Garnish with pimento. Bake at 350 deg. about 15 min.

JANE HAYNIE

SALMON BALLS

1 1 lb. can salmon
1 8 oz. cream cheese
1 Tb. lemon juice
2 Tb. grated onion
1/4 t. liquid smoke
1 t. prepared horseradish
1 t. salt

Combine and chill. Shape into ball and roll in 1/2 C. chopped pecans and 3 Tb. snipped parsley. Good for dips.

JANICE DUNN

CHEESE BALLS

4 pkg (3 Oz) cream cheese softened
6 oz blue cheese
6 oz cheddar cheese spread
2 Tb grated onion
1 t worcestershire sauce
1/2 t MSG
1 C chopped pecans
1/2 C chopped parsley

In medium bowl combine cheeses, onion, worcestershire and MSG. Stir in half of the nuts and half of the parsley. Shape into balls or roll into logs. Wrap in wax paper and in tinfoil and store in fridge. Then 1 hr. before serving roll in remaining nuts and parsley. Makes 30 appetizers.

EDNA SWAIN

HOLIDAY CHEESE ROLL

1 pkg. (8 oz.) cream cheese, softened to room temp.
1 C. shredded Cheddar cheese (4 oz.)
1/2 C. crumbled blue cheese (2 oz.)
1 Tb. worcestershire sauce
1/4 C. minced onion (optional)

In small mixing bowl, blend ingredients, blend at medium speed untill fluffy. Chill until firm enough to handle, then rub palms with a few drops of salad oil, then shape into a large ball. Roll ball in finely chopped nut meats and garnish with chopped parsley or marachino cherries.

DELILAH H. BROWN

JACK'S CHEESE STRAWS
(Winnifred C. Jardine)

4 oz. sharp American cheese
1 1/2 c. sifted flour
3/4 t. salt
dash of pepper
dash of cayenne pepper
1/2 c. butter

Grate cheese finely or rub through a wire sieve. Sift flour & seasonings together. Cream butter until light & fluffy; add seasoned flour & cheese. Blend thoroughly. Let stand in refrigerator for 1 hr. Roll pastry 1/3 in. thick. Cut into 4-in. squares. Cut each square into straws 4 in. long & 1/3 in. wide. Lift carefully with spatula & place on ungreased cookie sheet. Bake at 400 deg. for abt. 5 min. When done, the cheese straws should be a light golden color. Be careful not to brown too much, for they burn easily. Makes abt. 3 doz. straws.

MARIE ROY WELT

QUICHES

Prepare 3 pkg. (9 & 1/2 oz.) pie crust mix and set aside or chill. Combine following:

1 & 1/2 lb. grated swiss cheese
6 beaten eggs
3 & 1/2 C. light cream
1/2 C. chopped onion
2 t. salt
2 t. worcestershire sauce
1/2 t. black pepper
4 C. deviled ham (4 & 1/2 oz. can)

Roll out pastry, cut in 4-inch circles, place in small muffin pans and fill with ham and cheese mix. Sprinkle tops with 1/2 C. grated parmesan cheese. Bake at 450 deg. for 5 min., reduce to 300 deg. for 15 min. or until light brown. Cool, remove from pans and serve. The cheese mixture will freeze before cooking. Don't freeze in pastry shells, before or after cooking. Makes 48.

CYNDY CADENHEAD

EGGPLANT CHIPS

Cut the eggplant crosswise into 1/4 inch slices or cut into finger-size rectangles. Drop at once into hot olive oil (300 deg.) in skillet. Fry until golden. Drain on absorbent paper.

WINONA OTT

CHEESE POPCORN

Sprinkle salt and 1/2 C.(2 oz.) grated sharp cheddar or parmesan cheese over 1 qt. hot buttered popped corn.

JOHN STEPHEN WESTON

COCKTAIL SNACKS

Cereals to use: (small pkg.)
1 pkg. Wheat Chex
1 pkg. Rice Chex
1 pkg. Corn Chex
1 pkg. Thin pretzels
1/2 pkg. Cherrios
1 & 1/2 lb. spanish peanuts
3/4 lb. butter or margarine
1 t. curry powder
1 t. garlic salt or powder
2 t. accent
2 & 1/2 t. chili powder
1 t. salt (omit if garlic salt used)
5 Tb. worcestershire sauce
Dash or two of tobasco

Melt butter, add all of the rest of the ingredients to the butter except cereals and nuts. Pour over cereals and nuts. Divide into 2 lg. pans and place in 200 deg. oven for 1 to 1 & 1/2 hrs, stir often.

NETTIE B. LUND

VEGETABLE DELLA ROBIA

On a large platter place green pepper cup (made by slicing off top of pepper and cleaning seeds) filled with Holiday Dip*. Immediately circling it place cleaned cherry tomatoes. Going out from it all around in sunburst fashion arragne bundles of carrot strips, green pepper strips and cauliflowerlets.

*Holiday Dip: Combine 1 C. mayonnaise or salad dressing, 1/4 C. chili sauce, 3 to 4 Tb. vinegar, 1 to 2 Tb. chopped onion and 2 t. sugar. Makes about 1 & 1/2 C. dip.

MARIE FOX FELT

VEGETABLE DIP

1 large pkg. cream cheese
1 small pkg. chive cream cheese
1 small pkg. Pimento cream cheese
(above 3 at room temperature)

1 C. catsup
celery and garlic salt to taste
2 Tb. Worcestershire sauce

Combine all ingredients until smooth. May add more catsup if not thin enough for dipping.

Cut celery, cucumber, raw cauliflower, carrots and peppers. Can be used as a dressing or chip dip.

SHARON NELSON

DAFFODIL DIP

1/2 c. Miracle Whip dressing
1 8 oz. pkg. Philadelphia cream cheese
Cream together
Add: 1/2 c. finely chopped parsley
1 hard boiled egg chopped very fine
2 Tb. minces onion
1 clove minced garlic
dash pepper

Delicious with vegetables - carrots, celery, turnips, green pepper. Needs to be diluted with a little cream if used with chips.

KATHERINE ROSE

RAW VEGETABLE DIP

1 C. sour cream
1 C. mayonnaise
1 t. dry onion
1 t. dry parsley
1 t. dill seed
1 t. Schilling Bonappetit seasoning

Mix and let stand in refrigerator overnight.

JUDY HICKEN

DIP

1 C. I.M.O.
1 C. mayonnaise
1 t. chopped chives, freeze dried
1 t. dill weed, chopped
1 t. Bon Appetite seasoning

Blend together and store in covered container in refrigerator. Will keep for 2 weeks.

NYAL B. WILLIAMS

SOUR CREAM DRESSING

1/2 pt. sour cream
2 C. Best Foods mayonnaise
1 t. vinegar
1 Tb. grated onion, fresh
3 slices of crisp bacon, drained or blot with paper towel

Crumble bacon fine. Blend all ingredients with 1/2 t. tabasco sauce and refrigerate in covered container. Will keep well for 2 or 3 weeks. Use for baked potatoes or potato chips.

NYAL B. WILLIAMS

SHRIMP DIP

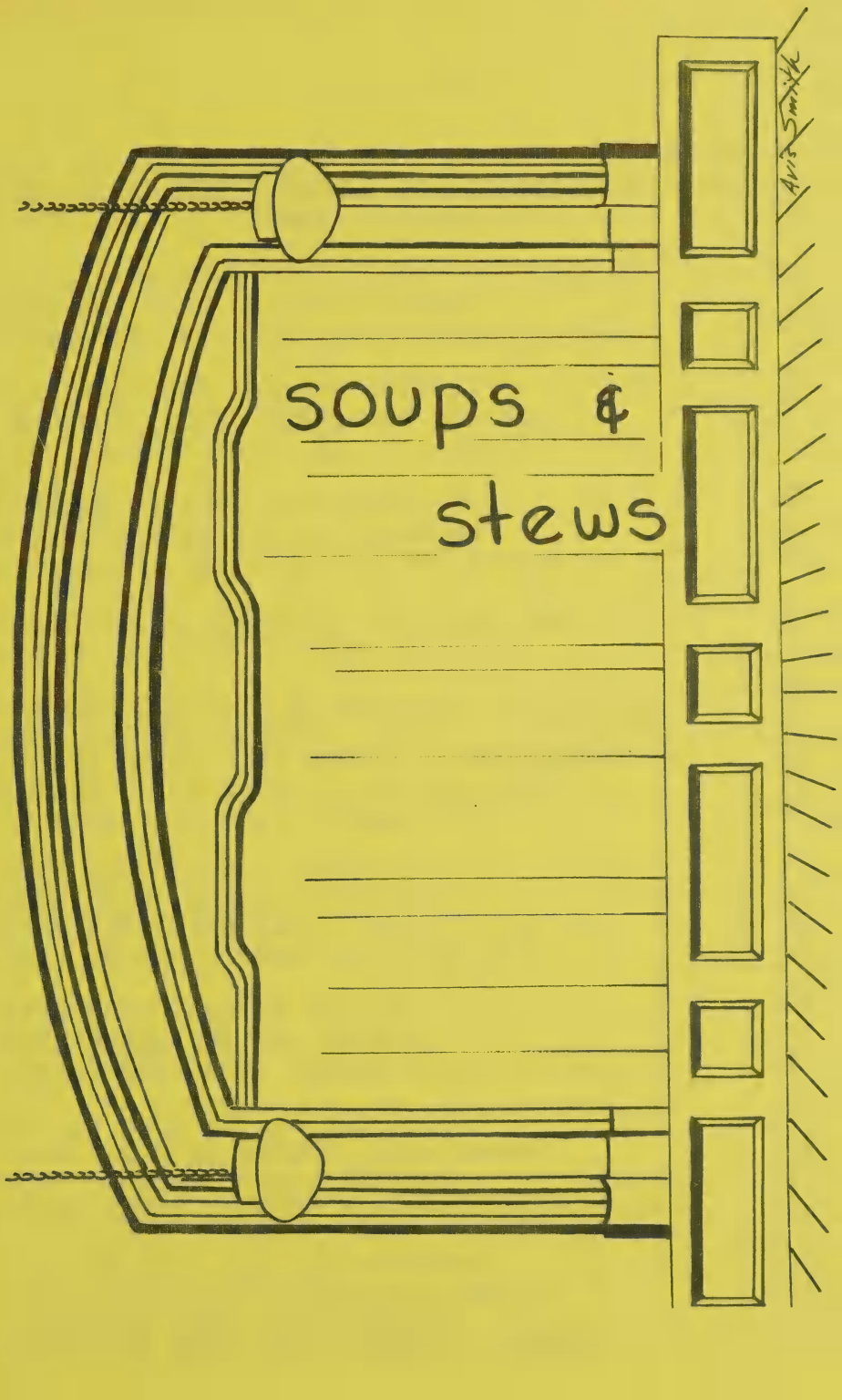
1 pkg. (8 oz.) cream cheese
1/2 lb. small-curd cottage cheese
2 heaping Tb. miracle whip
1 C. whipping cream (whipped)
1 or 2 minced green onions
1 can shrimp (broken)
Salt and pepper to taste

DIANE HATCH

GUACAMOLE

2 mashed avacados
1 medium tomatoe - diced
1/2 small onion - diced (or onion salt)
green chilis chopped - or greenchili sauce (salsa) to taste the more the hotter.
Salt, lemon and garlic salt - to taste.

LORRAINE FRARY


soups &
stews

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BEEF AND VEGETABLE SUPPER SOUP

1 & 1/2 lb. boneless beef, cut in bite-sized pieces
3 C. water
about 1 t. salt
about 1/4 t. pepper
1 clove garlic, mincedor mashed
1 whole bay leaf
3 Tb. pearl barley or rice
2 stalks celery sliced
2 lg. carrots, sliced
1 med.sized onion, cut in wedges
1 can (1 lb.) tomatoes
1/4 small head cabbage, coarsley shredded
1 can (about 1 lb.) red kidney beans

In a Dutch oven or other lg. heavy pan, combine the meat, water, 1 t. salt & 1/4 t. pepper. Bring slowly to a boil, spooning off any skum that rises to the top. Add garlic & bay leaf. Cover & simmer gently until meat is tender, about 1 & 1/4 hr.

Add the barley or rice, tomatoes (including liquid), celery, carrots, onion & cabbage. Cover & simmer until vegetables are tender, about 20 min. Add the beans, including their liquid & cook just until heated through. Taste, and add more salt & pepper, if needed. Yield: about 6 meal-sized servings.

(Note: This is the recipe I sent in to Sunset Magazine for which I received $10.00)

MERLE CHIPMAN RALPH

INDIVIDUAL MEAT AND NOODLE SOUP

1/2 lb. ground meat, pressed in bite-size chunks
Salt and pepper to taste
1 onion sliced
2 bouillon cubes diluted in 1 C. water
1/4 C. uncooked noodles
1/4 C. stock (or water)

Brown meat and onions. Add diluted bouillon. Simmer until meat is tender in deep sauce pan for about 30 minutes. Add uncooked noodles. Boil slowly for 15 minutes. If you want to thicken liquid, gradually add 2 t. flour.

ANNALEE M. OWEN

BURGER AU JUS

In covered pan cook 4 carrots with 2 qts. water and 6 boullion cubes for 20 minutes. While it cooks combine 1 lb. ground beef, 1/2 C. bread crumbs, 1 t. cornstarch, 1/2 C. milk, and 1 egg. Form into meat-balls. Brown meatballs in 1 Tb. butter. Add onion, potatoes, tomatoes to carrots. Then add meatballs.

TAMMY HULL HOWARD

DANISH MEAT BALL SOUP

2 slices bread
1 t. salt
1/8 t. pepper
1/2 t. sugar
1 onion, ground
1/8 t. allspice
1 Tb. oatmeal
1 C. boiling water

Blend above ingredients, add 1 egg and 1 lb. lean ground beef. Mix and form tiny meatballs. Cook vegetables (carrots, celery, potatoes, and onion) in water. Cook meatballs separately in 1 can bouillon or consomme, then add to the vegetables.

IRENE S. LUND

MEATBALL STEW

1 lb. hamburger
2 pieces of bread
1 egg
Spices (salt, pepper, garlic salt etc.)
2 onions
2 lg. carrots
3 lg. potatoes
1 can corn
3 to 3 & 1/2 C. water
Bay leaf and other spices (to taste)

About 2 & 1/2 hours before serving: Mix hamburger bread, egg and spices. Form into meatballs. In deep pot brown balls in oil. Remove and drain grease. Return meat and add water and bay leaf. Cook on med. heat until a low boil is reached. Reduce heat to low adding the vegetables(chopped). Bring to soft boil once more. Cover and simmer until vegetables are tender.

For variation use a package of Schillings Beef Stew mix as the spices; or use 1 can condensed tomato soup and 1 &1/2 to 2 cans water.

ESTHER NELSON

STEW MEAT CASSEROLE

Place stew meat, not browned, in casserole. Add 1 can of mushroom soup, 1 pkg. onion soup, 1 C. sliced celery, 1/2 C. water. Cover with lid. Bake for 3 hr. at 325 deg. If desired, add more vegetables 1 hr. before cooking is complete. Serve over noodles or rice.

MERCEDES P. ROTH

MULLIGAN STEW

1 lb. hamburger
3 C. water
2 lg. carrots
1 onion, chopped
3 lg. potatoes
1 t. pepper
1 & 1/2 t. salt

Brown hamburger and onions in sauce pan. Do not drain grease. Add water and let boil. Grate carrots and potatoes. Add carrots and let stew until soft. Add grated potatoes and seasonings. Potatoes will thicken stew. Add more water if necessary for desired thickness. Serves 4.

SANDRA DE GRAFF

HAMBURGER SOUP

1 lb. hamburger
1 med. sized can tomatoes or Tomato Juice
2 med. onions
1/2 c. Pearl Barley
2 med. potatoes, cubed, and any vegetables you care to add

Put hamburger in frying pan, break up and keep turning until meat turns light. If you use hamburger, drain off the fat. (I use ground chuck.) Put into kettle, add cut up onions, Pearl Barley and tomatoes. Add 2 qt. water, simmer for 1 & 1/2 hr. then add other vegetables. Makes a rather thick soup. If too thick, add a little more water.

MAYFLOWER WHITNEY

PROVINCIAL RAGOUT
(Cinnamon Lamb Stew)

3 Tb. oil
4 lb. lamb, cut in pieces
8-9 C. water
1 lg. onion, sliced
1 C. diced celery
1 C. canned tomatoes
3 t. salt
1/2 t. black pepper
2 t. cinnamon
3-4 carrots, cut in rings
4 med. potatoes, diced
4 Tb. cornstarch

Brown lamb in oil in large pan or dutch oven. Drain. Add 2 C. water or enoughto cover vegetables. Add onion, celery, carrots and tomatoes. Add seasonings. Cook at low heat 1 hour. Add potatoes and continue cooking until tender. Thicken juice with cornstarch. (Keep adding water while cooking as required.)

KAREN MERRILL

MINESTRONE SOUP

1 can corn
1 can peas
1 can green beans
1 lb. ground beef
1 can garbanzas
1 C. uncooked macaroni shells
1 C. uncooked elbow macaroni
Seasoned salt
1/4 t. pepper
1 can tomatoes
1 can kidney beans
1 C. chopped celery
1/2 C. chopped onion
1/2 lb. bacon (cut small)
1 can spinach (or 1 pkg. frozen)
1 can V-8 juice (46 oz. or 16 oz. depending on amount of soup desired.)

Brown ground beef and bacon. Add celery and onions. When browned put into a large pot. Add other ingredients and water. Simmer until macaroni is tender. Like all homemade soups it is a hearty, filling dish. Leftovers can be frozen or canned. (It's a great way to use up leftover vegetables too.)

JUDY KELLEY

STRACCIATELLA
(Soup with egg and cheese)

Heat any kind of broth to boil Salt to taste.
Mix together the following:
2 eggs, well beaten
dash of fresh grated nutmeg
1/4 C. Parmesan cheese, freshly grated
dash of salt
Add flour to the above mixture until it is the consistency of pancake batter. Slowly spoon or push through an icing tube point this mixture into the boiling broth. Broth is ready when the egg mixture rises to the top of the broth.

IRENE EASTMOND

A FAVORITE SOUP

1 & 1/2 C. dry Navy beans
6 C. cold water
1 C. chopped onion
1 C. ham cubed
1/2 clove of garlic
2 C. celery
1 C. carrots, diced
2 whole cloves
2 bay leaves
4 C. beef stock
Dash of pepper
3 or 4 Tb. cider vinegar

Cover with water and soak overnight. Then pour off and measure water, adding enough to make 6 cups. Add beans. Saute onions, and garlic till onions are transparent. Combine all ingredients (except vinegar) in heavy kettle. Cover and simmer about 4 hours or till beans are soft. Add vinegar, salt and more pepper if desired. Makes 8 to 12 servings.

STELLA GALLOWAY

DUTCH SPLIT PEA SOUP

2 C. (1 lb.) green, dried split peas
3 slices salt pork, diced
3/4 C. chopped onions
1/2 C. chopped leeks (green onions may be substituted)
1/2 C. cho pped celery
1/2 C. diced celery root (optional)
1 bay leaf
2 t. salt
1/2 t. black pepper, freshly ground
1 fresh pig's knuckle (ham bone may be substituted)
2 & 1/2 qt. cold water
1 lb. of your favorite sausage (knackwurst, Polish sausage, frankfurters)
Chopped parsley

Rinse the peas under cold water. Pick them over, discarding any imperfect peas. Brown the salt pork in a skillet. Add onions, leeks, celery, & celery root. Cook for 10 min., stirring occasionally. Place split peas, bay leaf, salt, pepper, pig's knuckle, & cold water in a large saucepan. Add vegetable mixture. Cover & bring to a full boil. Skim the top. Cover again & cook over low heat for 2 & 1/2 hr. Discard the bones & bay leaf. Shred the meat & reserve.

Force the mixture through a food mill or sieve. Return the meat to this mixture. Taste for seasoning. Add sliced sausage & cook 10 min. longer just before serving. Serve piping hot; sprinkle with parsley. Serves 6 to 8.

VIRGINIA FACKRELL
(YWMIA President)

SPLIT PEA SOUP

2 C. split peas
8 C. water
1 med. sized onion diced
2 stalks celery diced
4 carrots diced
1 ham hock or left over ham

Put everything in but carrots; bring to a boil anc cook slowly for 2 hours. Put carrots in and cook an hour longer. Take ham out and cut in small pieces. Add salt and pepper to taste. You may add hot milk if you want. I put mine in the Blender before adding the carrots.

BERTIE BALLARD

BORSCHT (Russian Beet Soup)

To 1 qt. beet juice add 1 pt. of chicken stock, 1 t. salt, 1 t. accent, 2 t. fresh lemon juice. Bring to a boil. Dissolve 2 Tb. cornstarch in cold water and add to hot liquid. Boil slowly for 5 min. To 1 pt. sour cream add 4 egg yolks; beat this with 1 c. of hot beet juice. Add all together. Bring to a boil, but do not boil.

ARTHUR GAMBLIN
ZITELLE H. SHUMWAY

ZERO CALORIE BORSCHT

Dissolve 4 bouillon cubes in 4 c. boiling water. Cook with 1/2 c. grated raw beets, in covered saucepan, 15 min. Cool and chill. Just before serving, add 2 Tb. Lemon Juice. Salt and pepper to taste. Garnish with cucumber slice.

LULA J. ALLDREDGE

FRENCH ONION SOUP

8 C. beef stock or water and canned beef broth
4 lg. onions
2 med. potatoes

Cut onions in half, slice them very thin and put in kettle. 2 Tb. butter; if some roast gravy add to it. Add onions and let them fry until light brown. Add liquid, salt and pepper to taste. Add cubed potatoes, 1 bay leaf and cook with med. heat 1 & 1/2 to 2 hours. Serve with grated swiss cheese or parmesan.

FLORE G. CHAPPUIS

FRENCH ONION SOUP

Slice 4 large onions (thin). Saute in 1 cube of butter until tender and to almost browning stage. Add 3 cups of water and 5 beef bouillon cubes, salt and pepper and 1 t. Worcestershire sauce. Simmer until cubes are dissolved and then 10 minutes longer. Garnish with Parmesan cheese. Serves 4-6.

KAREN MERRILL

CROUTONS FOR SOUP
(French)

White bread. Butter or margarine. Remove crusts from bread and toast lightly. Cut into small squares and fry quickly in hot butter or margarine. Keep very hot and serve with soup.

EILEEN KYLE

LEEK SOUP

Simmer 1 bunch of cleaned and 1/4" sliced leeks until tender. In seperate pan, cook 1 pkg. frozen asparagus. Combine vegetables, drained. Add 1 can cream, thickened slightly. Add 1 Tb. butter, salt and pepper, and 1/4 t. worcestershire sauce. Serves 4.

KAREN MERRILL

LEEK SOUP

Wash leeks thoroughly and cut them in small pieces; cook them in some butter or margarine until tender. Add salt and pepper, potatoes cut in small pieces and boiling water; also a bay leaf.

Cook on moderate fire for 1 & 1/2 hour. Can be eaten as such or put it through the colander and cook a few more minutes.

ARMANCE COLLARD

LEEK SOUP WITH RICE

Wash rice thoroughly with warm water; set aside. Prepare leeks as for leek soup. After soup has cooked about one hour, add rice and cook again for 1/2 hour. (Do not use potatoes with this one.)

Just before serving, add an egg yolk beaten in a little cold water.

ARMANCE COLLARD

SOPA DE ARROZ

Brown 1 C. of rice, a little oil and stir constantly to keep from burning. Mince 1 onion, 1 clove garlic and stir. Add 1 can tomatoes, also a little sugar, salt and pepper. A minced carrot, a few frozen peas may be added. Cover and steam until cooked.

HENRIETTA HARRIS

MISO SOUP

Miso is a fermented soy bean product, high in vegetable protein and is available at Whole Earth Natural Foods.

Cut a couple of carrots diagonally, shred some cabbage, mince an onion, prepare any other vegetables desired. Saute onion in a little sesame or peanut oil. Add carrots, then cabbage, etc. Add all this to 6 C. boiling water and let simmer about 1/2 hr. Mix 2 Tb. miso with a little broth plus 2 t. sesame tahini and add to soup. No salt is needed.

ANDREA WELKER

SOYA BEANS

2 C. dried soya beans
3 med. carrots
1 lg. onion
Water
1 can whole tomatoes (optional)
1 bay leaf
Spices to taste (celery seed, pepper, salt, basil)

Soak beans over night in covered pot or bowl. Cover with atleast 2 inches of water.

The next day add about three cups of water and bring beans to soft boil. Reduce heat to simmer adding the spices and cook for about 8 hours, until beans reach desired texture. About 2 hours before finished, add vegetables, diced or sliced. Continue to simmer.

ESTHER NELSON

FAMOUS "BEAN SOUP"
(Served in the Capitol Restaurants)

From the Congressional Cook Book. By an Act of Congress, this historic dish is made in the same way and served every single day. It has been since 1904.

Cover 2 lb. #1 white Michigan (Navy) beans with cold water and soak over night. Drain and recover with water. Add a smoked ham hock and simmer slowly for about 4 hr. until beans are cooked tender. Then add salt and pepper to taste. Just before serving, bruise beans with large spoon or laddle, enough to cloud. Serves about 6.

LAURA COWLEY BROSSARD

POTATO SOUP
(1883 Cookbook Recipe)

1 lb. potatoes
1 onion
2 oz. drippings
1 & 1/2 qt. water
1/4 t. salt
Pinch pepper
1/4 t. sugar

Wash, pare, slice, and parboil potatoes. Skin and scald the onion; chop it. Place the potatoes, onion, drippings, pepper and salt in cold water. Cause water to boil until potatoes are quite soft. Crush potatoes and onion with fork or spoon until smooth. Add sugar and let boil again. Grated carrot may be added for color.

GLADE McQUARRIE

CORN AND TUNA BISQUE

1 Tb. butter
1 Tb. flour
1 pt. milk
1 chicken bouillon cube
1 can sweet corn
1 can tuna
Salt
Fresh ground pepper

Melt butter in top of double boiler. Add flour and cook for a few min., stirring occasionally until well blended. Add milk, bouillon cube and simmer, stirring once in a while until sauce is thickened. Stir in corn and bring to a boil. Add shredded tuna and heat thoroughly. Add correct seasoning. Curry powder may be added. Serves 4.

ANNE LOWES

CORN CHOWDER

Boil 2 potatoes, diced, in very little water. Watch closely. Fry 2 green onions in butter and parsley. Add potatoes to this. Add 1 Cream Style and 1 plain drained corn. Add milk. Do not boil. Add three slices of crumbled bacon.

LYNDA WHITEY

WHOLE WHEAT CHOWDER

2 C. diced carrots
1 C. boiling water
1/2 C. diced ham
4 Tb. chopped onion
1 Tb. flour
2 Tb. oil
2 C. cooked whole wheat
1 t. salt
Dash of pepper
1 pt. milk
1 Tb. parsley, chopped

Cook carrots in water until tender. Brown onions lightly in the oil. Stir in flour and cook a few min. longer. Add other ingredients and mix until well blended. Heat and serve with dry crisp toast or crackers.

REBECCA SNOW PAYNE

PUMPKIN SOUP

Saute together:
1/4 C. onions and 2 Tb. butter

Blend together:
1 can cream of chicken soup
1 can water
1/2 C. mashed cooked pumpkin (may use canned)
1/8 t. nutmeg
1/8 t. pepper

Heat and serve. Serves 3 or 4.

WANDA PEDERSON

LOW CALORIE SOUP

6 carrots
6 zucchini
2 onions
1 pkg. broccoli
1 large can tomatoes

Dice vegetables, add broccoli and tomatoes. Add enough water to cover vegetables. Cook about 30 min. after soup comes to boil.

CAROLYN GAUTIER

VEGETABLE SOUP

1 can old fashioned vegetable soup
1/2 can water
1 can green beans
1 can tomatoes

Cook together. Delicious.

HELEN MUIR

QUICK AND EASY SOUP

1/4 cabbage, chopped
2 C. water, add salt
1 chunk margarine
1 spoonful Wesson oil

Boil 20 minutes. Add 10 ounce can Chicken and Stars soup or can of Vegetable soup.

DAVID J. BLACK

CATTAIL BROTH

0.5 oz. of dead cattail
stems & leaves (Typha latifolia)
1 qt. water

This is good for anytime during winter, when the upper parts of cattails are dead. Clean well, & cut them up as finely as possible. Pour 1 qt. of boiling water onto them & let them remain in for at least 10 min. In emergency situations, they can be used for a broth of diminishing strength, up to 3 or 4 times.

DEAN L. RASMUSSEN

BEAN TOMATO SOUP

1 can tomato soup
1/2 can water

Heat. In soup bowl, put a tablespoon or two of cold pork and beans and some canned or fresh milk. When soup is hot, pour it over beans and milk. Serve.

ADA FISH

SOUP IDEA

Put Grapenuts cereal in bowl of tomato soup. Real good.

NEIL STAGG

CHICKEN NOODLE SOUP

Mix up a can of chicken noodle soup using one soup canful of evaporated milk instead of water.

PHIL WHITTAKER

CHICKEN NOODLE SOUP

Boil 1 whole chicken. Grate 1 carrot, 2 stalks of celery, 1/2 onion and saute in butter with parsley and a little oregano.

Make noodles. Add pieces of chicken and broth to vegetables. Start boiling. Add noodles. Salt to taste.

LYNDA WHITBY

MANHATTAN SHRIMP CHOWDER

1/2 lb. bacon
4 med. onions
2 carrots, diced fine
2 stalks celery, diced fine
2 Tb. chopped parsley
1 can (small) tomatoes
1 can small cleaned shrimp
1/4 t. pepper
3/4 t. thyme
1 bay leaf
3 med. potatoes, diced fine
1 can tomato sauce
1/2 C. chili sauce

Fry bacon until almost crisp. Toss in onions and cook until they take color. Add carrots, celery, and parsley and cook at low heat for 8 min. Add tomatoes and enough water to make 1 & 1/2 qts. of liquid. Add chili sauce and tomato sauce. (Be sure to skim off fat before adding liquids.) Add spices and potatoes. Simmer for 40 min. Add shrimp and simmer 15 min. longer. Serves 6-8.

KAREN MERRILL

BRATTEN'S FAMOUS CLAM CHOWDER

2 cans (6 & 1/2 oz. each) minced clams
1 C. finely chopped onions
1 C. finely diced celery
2 C. finely diced potatoes
3/4 C. butter
3/4 C. flour
1 qt. half 'n half
1 & 1/2 t. salt
Few grains white pepper
2 Tb. (more or less) wine vinegar

Drain juice from clams and pour over vegetables in small saucepan; add enough more water to barely cover. Simmer, covered, over medium heat until barely tender.

In meantime, melt butter, add flour and blend; cook, stirring, for 2 or 3 minutes. Add cream; cook and stir with French whisk until smooth and thick. Add undrained vegetables and clams; heat through. Season to taste. Makes 8 servings.

MARIE FOX FELT

CLAM CHOWDER

2 or 3 good sized potatoes (diced)
1 large onion (diced)
1/2 C. sliced celery
Salt

Boil potatoes, onion and celery until tender. Then pour off water and add milk to above. Then add 1 small or if perfered 1 large can minced clams. Add a good sized piece of butter or margarine and bring to boil again. Peas are very good added to chowder.

CORA TRUSWELL

CLAM VEGETABLE SOUP

2 Tb. chopped bacon
2 Tb. chopped onion
2 C. water
1/4 C. diced celery
1/4 C. diced cabbage
1/2 t. salt
1/8 t. pepper
1 can tomato soup
1/4 C. grated carrots
1 t. chopped parsley
1 C. clams (or small can) and liquid

Brown onions and bacon, add water and vegetables and seasonings. Simmer 15 minutes. Add remaining ingredients. Heat and serve. Serves 4 generously.

BETTY RUFF

CHEESEBURGER CHOWDER

1 & 1/2 lb. ground beef
3.4 C. finely chopped celery
1/4 C. chopped onion
3 Tb. chopped green pepper
5 Tb. flour
1 t. salt
1 & 1/2 Tb. beef stock flavoring (Schilling)
6 C. milk
1 & 1/2 C. shredded cheddar cheese

Brown beef in large kettle. Add celery, onion and green pepper. Cook and stir until tender. Blend in flour and salt. Add milk and beef flavor. Cook over low heat until thick. Add cheese, cook and stir just until thick. Serves six large bowls.

JOAN CLISSOLD

MARGARET'S COLD WEATHER CHILI

2 lb. chili beans cooked in salted water until soft, (either by soaking overnight & cooking until done, or by cooking in pressure cooker until done). They should not be overdone, but cooked just until "mealey". Drain.
2 lb. ground beef (lean) cooked lightly salted in fry pan, but not browned. Drain off fat.
1 tall can (32 oz) tomato juice
1 large onion cut in cubes & placed in blender with 1 c. of the tomato juice. Blend until pulpy. Add to above mixture. (Or chop onions very fine)
2 cans Swanson's beef broth
2 Tb. chili powder
1 t. garlic powder (if garlic salt is used be careful, as you may make the chili too salty)
1/2 t. cumin powder
1 t. coarse ground pepper

Bring all ingredients to a slow boil in large kettle, then turn down heat, and stir often!! Simmer for about 2 hrs. This should be a very slow simmer. Taste chili after the 2 hrs, & adjust the seasonings for hotter, or saltier, or more garlic, etc., to please yourself. Just before serving, add 1/2 stick butter, & 1 can heated ripe pitted olives. (Heat olives in their own liquid then drain. Do not add olive liquid to the chili.) Serve with a crisp salad, rye bread, cornbread, soda crackers, & a sherbet for dessert. Freeze left over chili in milk cartons. It is good for about 3 or 4 months. Defrost in sink full of warm water while you are in church, and heat, stirring often.

MARGARET FARNSWORTH

QUICK CHILI

1/2 lb. ground beef
1 sm. onion, chopped
1/2 t. salt
1/8 t. pepper
1 C. canned tomatoes
1 C. canned kidney beans

Brown hamburger and onions; drain off excess fat. Add remaining ingredients and simmer 30-45 minutes.

BETTI FIFIELD

GREEN CHILI

1 lb. hamburger or 4 - 5 pork chops, cut into bites

Brown meat and add 1 Tb. flour plus water, salt and garlic powder. Add 1 whole tomato, chopped and a 10 oz. pkg. green Chili. Simmer about 30 min. Add more tomatoes if too hot. Serve with pinto beans.

LYNDA WHITBY

DADDY'S STEW

2 lb. of stew meat
2 large onions
2 or 3 good sized carrots
2 med sized rutabagas
1 bell pepper
1 small can whole corn 8 3/4 oz.
1 small can peas 8 3/4 oz.
1 to 2 stalks celery
1 Tb granulated sugar
1 t cummin seeds
1 C short cut elbow macaroni
1 can whole peeled tomatoes 28 oz.
4 to 5 heavy shakes garlic salt
2 shakes parsley flakes
5 med. potatoes

Place meat in large pot, add cold water to start with then add warm or hot water, filling to about an inch above the meat. Cook for 30 min.

Prepare onion, slice about 1/2 in. slices into pot. Add the tomatoes to pot, then cut them while they are in the pot. Chop bell pepper about size of large peas and add. Chop celery into 1/2 in. pieces and add to pot. Add garlic salt, parsley flakes, sugar and cummin seeds to suit taste. Chop rutabagas into 1/2 to 1 in pieces and add to pot. Let all these vegetables cook 1 hour.

Chop carrots into 2 in. pieces and add to pot. Cook another 45 min.

Add peas and elbow macaroni. Cook additional 15 to 20 min.

Peel potatoes, cut into 1 in. squares approx, and add to soup. Let simmer for 1 hr. and 15 min. Add corn, let simmer for remainder of cooking time, about 45 min. Stir every 5 min. Total cooking time 4 hr. 35 min.

Serve with old fashioned home made corn bread.

GARY REYNOLDS
GEORGE REYNOLDS

ONE STEP STEW

2 lb. stew meat
2 Tb. quick cooking Tapioca
4 carrots
1 onion, chopped
1 qt. tomatoes
1 t. salt and pepper
1 C. bread crumbs (2 slices)
Pinch basil

Place in covered baking dish. Bake for 6 hours at 250 deg. Last hour add 4 new potatoes, cut up. The last 20 minutes add frozen peas (if desired). Serve from table in tureen.

IDA CLARK

OVEN STEW

1 lb. of beef cubes
4 carrots
4 potatoes
1 onion
1 can (1 pound) tomatoes (or juice)
2 t. salt
3 Tb. minute tapioca
1 C. of bread (optional)
1 Tb. sugar

In baking dish, put carrots, potatoes, onions and the beef cubes. To the can of tomatoes add the salt, sugar, tapioca and the cup of bread. Stir well and pour over vegetables and meat. Bake at 350 deg. for 1 to 2 hours or until meat is tender. Serves 4.

IRENE S. LUND

STAY ABED STEW

2 lb. *stew* meat
1 large potato
1 c. peas
1 c. carrots
2 onions-chopped
1 c. celery
salt and pepper
1 bay leaf
1/4 t. herbs
1 can tomato soup
1/2 c. water
2 Tb. min. tapioca

Combine in casserole, cover and bake 5 hr. at 275 deg.

VERDA SMITH

OLD-FASHIONED STEW

Water
Stew meat or chicken
4 or 5 carrots
2 potatoes
Parsley
Salt & Pepper
1 Parsnip
Celery, 2 stalks
Tomatoes if desired
1 onion
Add a little bit of sunshine

KATHY O'NEIL

CLEAR SOUP
(1883 Cookbook Recipe)

1 pt. of stock White and shell of 1 egg

Remove all fat very carefully from the stock, put the stock into a pan with white of egg and its shell; whisk all together until the stock looks frothy on the surface, then stir over a slow fire until it steams. Leave off stirring and allow soup to boil thoroughly for about 5 min. Draw pan to the side of the fire and let stand for about 15 min. to allow the scum to rise and curdle. Lay a clean cloth in a colander, strain soup through it into a basin. Cut, neatly, small pieces of vegetables. Boil until tender, add to the strained soup. Add also a small piece of sugar loaf, it makes the soup sparkle. Heat and serve.

GLADE McQUARRIE

GAZPACHO ANDALUZ
(Cold Spanish Vegetable Soup)

2 lg. tomatoes, peeled
1 lg. cucumber, peeled
1 med. onion, peeled
1/2 med. green pepper, seeded and quartered
1 pimento, drained
1 can (46 oz.) tomato juice
1/4 C. olive or salad oil
1/3 C. red-wine vinegar
1/4 t. tobasco sauce
1 & 1/2 t. salt
1/8 t. coarsely ground pepper, black
Chopped chive

1. In electric blender, combine tomato, cucumber, onion, green pepper, and pimento; all cut into small chunks. Add 1/2 C. tomato juice. Blend, covered, and at high speed, for 30 seconds to puree the vegetables.

2. In a lg. bowl, mix the pureed vegetables with remaining tomato juice, olive oil, vinegar, tabasco, salt, and black pepper.

3. Refrigerate mixture, covered, until it is well chilled, at least 2 hr. Also, chill serving bowls or cups.

4. Sprinkle with chopped chive. Serves about 12

Traditionally, this recipe also includes garlic, and is served with small bowls of accompaniments (more finely chopped onion, tomato, cucumber, green pepper, and toasted croutons) from which everyone helps himself to add to his bowl of soup.

NOTE: This recipe makes a large quantity, can be stretched a bit with more tomato juice, and is actually better if made the day before. I usually eliminate the garlic, skip the accompaniments, and serve cups of soup in the living room before dinner, or as an appetizer - first course.

CLAUDIA SUMMERHAYS

SOPA DE AGUACATE CON AJO
(Avocado Soup with Garlic)

3 avocados
1 & 1/2 C. chicken broth
2 t. lime juice
1/2 t. salt
1 small clove garlic, crushed
1 & 1/2 C. cream

Puree avocados with a little broth, lime juice, salt & garlic. Combine with remaining broth & cream. Chill thoroughly. Garnish with lemon slices or whipped cream seasoned with garlic powder. Serves 6 - 8.

NELLYN COX

DANISH SWEET SOUP

Cook until abmost done:

2 C. prunes
1 C. raisins
3 med. apples parted
About 15 whole cloves

Add:

2 C. cherries
2 C. pears parted
Some red food coloring

Thicken with cornstarch or minute tapioca. Sweeten to taste. Can also use peaches and/or apricots.

ERNA CORELLI

FRUIT SOUP

1 12oz. can frozen orange juice
3 cans water
1/2 t. cinnamon
3 cloves
2 Tb. cornstarch
1 Tb. lemon juice
1 pkg. frozen strawberries
3 bananas

Mix up orange juice and put all but 1/4 C. in saucepan with spices. Heat and simmer 5 min. Mix cornstarch with other 1/4 C. juice, stir into hot juice and cook till it thickens. Let cool. Add lemon juice and fruits. Serve cold.

ANN DANZIG
(Primary President)


LATTER DAY SAINTS
CHAPEL
breads
DAVID REID
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BREAD

Be gentle when you touch bread.
Let it not lie uncared for and unwanted.
So often bread is taken for granted.

There is so much beauty in bread:
Beauty of sun and soil,
Beauty of patient toil.

Winds and rains have caressed it,
Christ often blessed it.
Be gentle when you touch bread.

CHERIE TAYLOR

WHOLE WHEAT BREAD

2 pkg. dry yeast dissolved in 1/2 C. warm water plus 1 Tb. sugar, 2 C. powdered milk, 4 & 1/2 C. warm water (or potato water or fruit juice), 2 lg. spoonfuls molasses, 1 lg. spoonful honey, 1 Tb. salt, 1 C. nuts, 1 C. wheat germ, 1 C. white flour, 4 & 1/2 to 5 C. whole wheat flour.

Mix and knead; raise 2 hr., put in tins & let raise 1 hr. Bake 1 hr. at 350 deg. Makes 5 small loaves.

ELIA BENNION RITER

WHOLE WHEAT BREAD

To one C. boiling water add 2 Tb. pure honey, 2 Tb. shortening, 1 & 1/2 t. salt plus 1 C. canned milk. Stir until melted and lukewarm. Then add 1 yeast cake, 2 & 1/3 C. warm water and 4 C. whole wheat flour.

Beat well, then add 5 C. more whole wheat flour. Knead well & shape into loaves. Put into pans & let rise until dough is 1/2 inch above pans. Bake for 1 hr. & 10 min. at 375 deg.

RUBY HOOPER

WHOLE WHEAT BREAD

9 C. whole wheat flour
3 Tb. molasses (or honey)
3 Tb. sugar
1 & 1/2 t. salt
1 pkg. yeast (dissolved in a little lukewarm water)
3 C. lukewarm milk
3 Tb. shortening

Combine - mix until smooth and satiny. Form into 2 loaves. Place in greased pans. Let rise. Bake 375 deg. for 45 min. or bake 15 min. at 425 deg., then lower heat to 350 deg. and bake 30 min. longer.

LUCY LEE BERRY

THREE FLOUR BREAD

2 C. white flour
1 & 1/2 C. whole wheat flour
1/2 C. Rye flour
2 cakes yeast or packages
2 C. milk
1/2 C. brown sugar
2 Tb. white sugar
1 Tb. salt
4 Tb. salad oil

Mix flour and yeast together. Warm milk & add salt, sugar & salad oil. Mix all together & knead. Let rise until double in size. Makes 2 loaves. Bake at 350 deg. until done, about 40 to 60 min.

ALICE CISCO

WORD OF WISDOM BREAD

Ingredients: 15 C. of hard-red wheat, ground as fine as possible in a grinder. (Do not use stone-ground health-food type whole wheat flour, or fine store flour) Note: 2/3 C. of whole grain equals 1 C. of ground flour.
2 cakes of yeast or equivalent amount of fresh yeast or active dry yeast
1 C. water for the yeast
1 heaping, or 2 level t. salt
1/2 C. honey (amount can be varied to suit individual taste)
5 C. water
Wooden board for kneading, greased with Wesson oil
Small bowl of Wesson oil with small pastry brush

Directions: (PRACTICE MAKES PERFECT: DON'T GIVE UP!) Put yeast into 1 C. of water & allow to dissolve before placing into the mixing bowl. Put 8 C. of flour in a large (# 3) mixing bowl, add the yeast, salt, honey, and 5 c. of water. Mix and allow to stand for about 45 min.

Add 1 C. of flour at a time, kneading each C. in by hand until it is thoroughly mixed before adding the next cup; until all 7 cups are added. When through the mixture may still be a little sticky, but it will be workable. Some grains aren't as hard as others, so if the dough remains watery, add a little flour at a time until it becomes workable, but still sticky.

Divide into 4 equal portions. Knead each portion by hand about 10 min. each, adding oil to the board to keep the dough from sticking. Let the dough rest without shaping into loaves in the loaf pans until they rise until not quite double in size. Knead and let rise again. Knead once more, shaping into loaves as kneading is completed, then allow to rise once more until not quite double in size. (If allowed to rise too high, the top will fall off when you slice it.)

Bake at 325 deg. for 1 hr. This may vary according to the efficiency of your oven or thermostat.

DONALD MARKER

BISHOP GRANT'S BREAD

Heat 1 qt. water to 100 deg. Add 1 & 1/3 C. dry milk, 1/2 C. wesson oil, 2/3 C. brown sugar, 1 t. salt & 2 yeast cakes or pkg. yeast. Mix and add 2 eggs.

Stir in 5 C. white flour & 4 C. whole wheat flour & 1 C. instant potatoes. Knead enough white flour in to make proper consistency.

To make cinnamon rolls from this recipe, use 1 extra cake or pkg. yeast, plus an additional 1/4 C. shortening. Spread with raisins, dates, drained crushed pineapple, cinnamon & nutmeg. Roll up, cut off, space apart on pan to bake.

DAVID L. GRANT

EASY "STIR" BREAD

1 qt. milk (can be powdered)
2 yeast cakes
2 Tb. sugar
1 Tb. salt
7 C. whole wheat flour or 4 C. whole wheat and 3 C. white

Scald milk and cool to lukewarm. Add yeast cakes and dissolve. Add sugar and salt. Stir with spoon until dough has thick cake batter texture. Cover & let raise 1 hr. Stir it down, pour into two well-greased pans & let sit for 5 min. Bake at 375 deg. for 20 min. Reduce head to 350 deg. for 40 more min.

LOA G. MACKAY

NEVER FAIL BREAD

2 qt. sifted flour
4 Tb. sugar
4 t. salt
3 heaping Tb. shortening
2 yeast cakes dissolved in 1/2 C. warm water, add 2 t. sugar and a dash pepper
2 C. boiling water - add shortening
1 lg. can sego milk - let come to boil, add 1 more C. cold water. Let cool. To flour and ingredients if desired add 1/2 t. cinnamon & 1/2 C. raisins. Mix - stir - knead some in container then put on bread board & knead good. Let rise twice its size. May need more flour to make a soft dough.
Makes 4 or 5 loaves. Bake at 350 deg. for 45 or 50 min.

KATIE M. JENSEN

OATMEAL BREAD

Bring to boil in saucepan, 1 & 1/2 C. water and 1 & 1/2 t. salt. Stir in 1 & 1/2 C. rolled oats. Stir in and cool to lukewarm, 1/3 C. brown sugar and 1 Tb. shortening. Crumble 1 cake (or pkg.) of yeast in 1/4 C. lukewarm water. Blend in yeast mixture. Mix in with spoon, then hand; 3 to 3 & 1/4 C. flour (whole wheat). Knead and let rise until double (1 & 1/2 hr.) Punch down and turn into greased 9 x 5 x 3 inch loaf pan. Pat into round shape. Let rise until double, about 1 hr. Bake until dark brown, at 375 deg. for 40 to 45 min. Makes 1 loaf. I always use whole wheat instead of white flour. It just seems to taste better.

ESTHER NELSON

FRENCH BREAD

1 pkg. yeast
1 & 1/2 c. very warm water
1 Tb. sugar
1 & 1/2 t. salt
1 Tb. shortening
4 c. flour

Sprinkle yeast in 1/2 c. water, stir until dissolved.

In a large bowl dissolve sugar, salt in 1 c. water. Mix well. Add yeast and all flour. Mix well. With big spoon stir and mix through mixture every 10 minutes - five times. Turn dough on lightly floured board and divide in half. Let rest 10 min. Roll each ball into 12x9 in rectangle, then roll firmly as for jelly roll, seal ends. Place on baking sheet, score 6 or 7 times across top each loaf with scissors of knife. Let rise 1 & 1/2 hrs. or until light to touch. Bake in 400 deg. oven 30 or 35 min. Brush with butter.

UNA PICKETT

FRENCH BREAD STICKS

2 pkg. dry yeast
2 Tb. sugar
1 Tb. salt
1 C. warm water
2 T. salad oil
2 C. very warm water
8 C. white flour or 2 C. whole wheat & 6 C. white flour

Dissolve yeast in 1 C. warm water and set aside. In large bowl dissolve sugar & salt in 2 C. very warm water. Add salad oil and yeast mixture. Stir well. Add flour, mix well. Stir with spoon at 10 min. intervals 5 times. Turn dough onto floured board and divide in half. Shape into 2 balls & rest 10 min. Break off small pieces of dough and roll between palms to form sticks 6 to 8 in. long. Place on greased cookie sheets. Brush with mixture of 1 egg white mixed with a fork with 1 Tb. water. Sprinkle generously with salt. Let raise about 1 & 1/2 hr. Bake at 400 deg. about 20 min. or until well browned. Makes about 60 sticks. (Or this dough can be make into French bread loaves. Bake at 400 deg. for 35 min.

LINDA M. HAYES

WHOLE WHEAT REFRIGERATOR ROLLS

3/4 C. scalded milk - cool and add:
4 Tb. sugar
2 eggs slightly beaten
2 C. white flour & 1 & 1/2 to 2 C. whole wheat flour
3/4 t. salt
1/4 C. fat
1 yeast dissolved in 1/4 C. warm water

Mix all together. Put in greased bowl. Cover with waxed paper & set in refrigerator over night. Roll out and let set in pans until double in size. Bake at 425 deg. for 15 to 20 min.

LOA G. MACKAY

DINNER ROLLS

2 C. milk
1 cube butter
1 Tb. salt
2 Tb. sugar
2 yeast cakes
6 C. flour

Scald milk - add butter, salt & sugar & cool. Add yeast cakes and flour - let raise after kneading . Form well into desired shapes & allow to raise to desired lightness. Bake 350 deg. for 15 min.

OLENA HARRIS

DINNER ROLLS

1 C. scalded milk (or canned milk & water)
3 Tb. sugar
1 Tb. salt
3 Tb. shortening or oil
2 pkg. yeast dissolved in 1 C. lukewarm water
1 egg, well beaten
6 C. flour

Mix well. Place dough on lightly floured board; knead until smooth & satiny. Cover with damp cloth & let rest for 5 min. For crescent rolls divide dough into 3 or 4 balls. Roll into 12 in. circle. Brush with melted butter or margarine. Cut into 12 pie-shaped pieces. Roll - beginning at large end. Pull ends to form crescent. Put on greased cookie sheet or dripper (not touching). Let rise 30 min. Bake until brown in 425 deg. oven.

DIANE'S ROLLS

3/4 c. milk
1/4 c. sugar
1 t. salt
1/4 c. margarine
1/2 c. warm water
2 pkg. yeast
1 egg beaten
abt. 3 1/2 c. flour

Scald milk. Stir in sugar, salt & fat. Cool to luke warm. Measure warm water into large warm bowl. Sprinkle in yeaste. Stir until dissolved. Add luke warm milk & egg & 2 c. flour. Beat until smooth. Stir in remaining flour to make a soft dough. Cover. Let rise in warm place until doubled in bulk, about 30 min. Punch down. Shape into 2 doz. rolls. Place on greased sheet. Cover. Let rise until doubled in bulk, abt. 30 min. Bake abt. 15 min.

DELLA NIELSON

TWO-HOUR ROLLS

1 C. scalded milk
1 C. cold milk
1 egg
2 yeast cakes dissolved in 1 C. warm water
1 t. sugar
2 t. salt
6 C. flour

Sift dry ingredients. Beat together wet ingredients. Mix together. Dough should be soft. Roll and cut immediately. Prepare as other Dinner Rolls. Let rise 2 hr. Bake at 375 deg. until brown.

SALLY SWARTZ

ONE-HOUR ROLLS

1 C. hot water
1 t. salt
6 Tb. shortening
2 Tb. luke warm water
2 yeast cakes or pkg. yeast
1 egg well beaten
1/4 C. sugar
3 & 1/2 C. flour or more as needed

Combine hot water, salt, shortening & sugar. Cool until luke warm. Soften yeast in luke warm water to add. Add egg. Add 1/2 of the flour and beat well. Add enough flour to make dough easy to handle. Knead on floured board. Roll into balls and place in greased muffin tins. Brush with melted butter. Cover & let rise in a warm place until double in bulk. Bake at 425 deg. for 12 min. Makes 18 rolls.

GRACE FREEMAN

BUTTERFLAKES

Roll rested dough out 1/2 inch thick. Brush with melted butter or margarine. Cut in 1 inch wide strips. Place 7 or 8 strips in a pile. Cut into 2 inch lengths. Place upright in well-greased muffin pans. Cover and let rise. Bake as for rolls.

LUCY LEE BERRY

BUTTERFLAKE ROLLS

3 yeast cakes
2 C. milk
6 C. flour
1 scant Tb. salt
1/4 C. warm water
3 beaten eggs
6 Tb. sugar

Dissolve yeast in warm water. Scald milk & cool. Add beaten eggs. Stir in flour, sugar & salt. Let stand 1 hr. Pour dough on well-floured board & roll to 1/2 inch thick. Soften 1 C. butter & spread some on dough. Fold dough in half & roll again & spread more butter. Fold & roll again & spread butter again until it is all used. Roll as jelly roll & cut in 1/2 inch pieces. Place in muffin tins & let raise 1 hr. Bake at 400 deg. for 12 to 15 min. Makes about 3 & 1/2 doz. rolls.

ALICE CISCO

BUTTER-HORN ROLLS

1 C. hot water
1 t. salt
6 Tb. shortening
2 Tb. lukewarm water
2 pkg. yeast
1 egg, well beaten
1/4 C. sugar
3 & 1/2 C. flour or more as needed

Combine hot water, salt, shortening & sugar. Cool until lukewarm. Add yeast, softened in lukewarm water. Add egg. Add half the flour to first mixture. Beat well. Add enough flour to make dough easy to handle. Knead on floured board. Roll dough into a 10-in. circle 1/2 inch thick. Brush with melted butter; cut, like pie, into twelve pieces. Roll each piece from wide end in. Lay on a well-greased baking sheet, with tip of dough on underneath side. Let rise about 30 min. in a warm place. Bake about 20 min. at 300 to 350 deg.

RUTH ROWLEY

CARDAMON ROLLS

1/2 C. melted butter
2 yeast cakes
1 C. warm water
5 eggs (slightly beaten)
3/4 to 1 t. cardamon spice
4 C. flour
3 Tb. sugar
1 t. salt

Beat well & let rise 1 & 1/2 hr. Sprinkle 1/2 C. nuts & 2 Tb. sugar over raised dough and spoon into muffin tins. Raise to double in size. Bake about 15 min.

ETTA R. GRANT

ORANGE REFRIGERATOR ROLLS

2 pkg. yeast
1 c. luke warm water
1 1/2 c. scalded milk
2 t. salt
1/2 c. sugar
1/4 c. fat
1 egg, well beaten
5 1/2 to 6 c. flour

Soften yeast in warm water. Scald milk & pour over the sugar, salt & fat. Cool to luke warm. Add beaten egg & yeast mixture. Add flour gradually until it forms a dough. Knead well. Let rise. Knead again. Roll out on board with rolling pin to oblong shape. Spread with orange mixture. (1/2 c. butter, 1 c. sugar & grated rind of 3 lg. oranges). Melt butter & add sugar & rind to it. Spread over dough. Roll into long roll. Cut into pieces about 1/2 in. thick. Place in muffin tins & let rise. Bake in moderate hot oven, 450 deg. for 10 to 12 min.

JESSIE L. EWING

ORANGE SWEET ROLLS

2 pkg yeast
1/4 C. lukewarm water
1 C. milk, scalded
1/4 C. shortening
1/2 C. Sugar
2 t. galt
2 eggs
2-3 t. grated orange rind
about 5 C. sifted flour

Soften yeast in lukewarm water, add shortening sugar, and salt. Cool milk to lukewarm and add along with 2 C. flour. Mix well. Add eggs and orange rind. Mix well. Add enough more flour to make soft dough. Knead til satiny and cover and let rise til doubled. Shape into rolls, twists, etc. Let rise again til doubled and bake at 350 deg. for 20 to 30 min.

KATHERINE K. CHIDESTER
BLENDA BERGSTROM KOUNALIS

SWEET ROLL IDEAS

When baking bread and you want to make sweets for the family, try this. Roll out dough as for cinnamon rolls & spread with thick layer of butter. Then put either white or brown sugar over top of butter & sprinkle with lots of cocoanut. Roll as for cinnamon roll, place in round cake pan curving to fit pan. Take sharp knife & cut slits about 1 or 1 & 1/2 inches apart across top of roll. Bake.

One can use peanut butter in place of cocoanut or use honey instead of sugar.

QUICK BUTTERSCOTCH PECAN ROLLS

2 pkg. yeast
1 & 1/4 C. warm water
1/4 C. sugar
1 & 1/2 t. salt
2 eggs, unbeaten
1/3 C. powdered milk
3 & 1/2 C. sifted flour
2 Tb. melted shortening

Dissolve yeast in mixing bowl with liquid. Add sugar, salt & egg. Mix at med. speed. Add flour with dry powder milk gradually. Beat well with mixer, at med. speed or by hand with a wooden spoon. Add shortening & mix thoroughly. Spoon batter into prepared muffin tins,,, 1/3 full. * Let rise in a warm place until level with tin, 35 to 40 min. Bake at 375 deg. for 20 min. Remove from tin onto cake rack. Yield: 2 doz. 2-inch rolls.

* Put 1/2 t. butter, 1 t. brown sugar & 3 or 4 pecan halves into each cup of the oiled muffin tins.

STELLA GALLOWAY

SWEDISH CINNAMON ROLLS

5 C. flour
1/2 C. sugar
1 & 1/2 t. salt
1/3 C. salad oil
1 & 1/2 C. warm milk
about 12 crushed cardamons
3 eggs, beaten
2 yeast cakes dissolved in 1/2 C. warm water

Sift dry ingredients. Make a well in the middle. Add oil, 3 beaten eggs, yeast mixture & milk. Beat in some of the flour. Beat well & let rise. Add the rest of the flour mixture & make into soft dough. Let rise 3 times, punch down between risings. Roll out on floured board.

Spread on melted butter, sprinkle well with sugar & cinnamon, roll up, cut into 1/2 inch slices. Let rise and bake on cookie sheet about 20 min. in 350 deg. oven or make into braids or in loaf pans. Use same dough for raisin bread. Add 1 C. of raisins when you mix the dough.

EMMY HANDLEY

CINNAMON RAISIN WHIRLIGIG

Use dinner roll recipe for dough. Into it knead 1 C. raisins. Divide in 2 balls. Cover with damp cloth & let rise 15 min. On lightly-floured board roll each ball out into a 16 x 8 inch rectangle. Cover each with a mixture of 3 Tb. sugar & 2 t. cinnamon mixed. Roll as for jelly roll. Seal edge. Place sealed edge down in greased loaf pan. Let rise 40 min. covered. Bake at 375 deg. for 45 min.

LUCY LEE BERRY

RAISIN BREAD

Increase 1 Tb. each of shortening & sugar. Add 1 well-beaten egg & 1 C. raisins to white bread recipe.

LUCY LEE BERRY

CINNAMON BREAD

2 C. warm water
2 t. salt
2 Tb. melted shortening
2 yeast cakes
4 Tb. sugar
3 to 4 C. flour

Dissolve yeast in 1 C. water, mix in rest of ingredients so that dough is soft but not sticky. Cut in 2 pcs, stand for 15 min. Knead each pc. for 5 min. (or as long as you want to. You can even throw the dough around as I do) Roll each pc. out flat and spread with a thin layer of butter, cinnamon, sugar and roll up. Seal roll and sides also. Place sealed edge in bottom of pan. Let loaves raise for 30 to 45 min. Bake at 400 deg. for 30 min. Top loaves with melted butter.

VON CHRISTENSEN

BUBBLE BREAD

1 C. scalded milk
1/2 C. shortening or oil
1/2 C. sugar
1 t. salt
2 eggs
2 cakes or pkg. yeast
1/2 C. water

Put shortening, sugar & salt in milk & let cool. Then add 2 beaten eggs & 2 yeast cakes or packages dissolved in 1/2 C. water. Mix in lg. bowl with 4 & 1/2 C. flour. Add enough more flour to knead soft dough. Let rise double. Knead down & let rise 10 more min.

Melt 1 cube margarine or butter & add 1 C. sugar plus 1 t. cinnamon. Break off small walnut-sized pieces of dough & roll in butter & sugar mixture. Place 2 layers of these balls in loaf tin. Let rise till double in bulk. Bake at 350 deg. for 30 to 35 min. or until done.

This recipe is beautiful baked in a lg. Angel Food cake pan instead of loaf tin. Bake 40 to 45 min. Also nuts and/or raisins may be sprinkled between the layers.

MARGARET ALLRED

FRESH FRUIT BREAD

Make sweet roll dough & flatten out on greased cookie sheet. Spread prunes, cherries, even seedless grapes or any other fresh fruit over it.

STREUSSEL:

1 C. shortening or butter
2 C. sugar
2 C. flour
1 t. vanilla

Crumble together like pie crust. Sprinkle on top. Bake about 30 min. at 350 deg.

MARIE KRAUS

YULE KAKE
(Norwegian Christmas Bread)

5 C. (or less) flour
2 pkg. yeast
1/4 C. warm water
2 eggs
1/2 t. powdered cardamon
1/2 C. golden raisins
1 C. chopped nuts
1/2 C. sugar
3/4 C. milk
1 t. salt
1/3 C. margarine
3 Tb. candied fruit mix
3 Tb. candied cherries

Make dough. Add fruit & nuts before last addition of flour. after rising, punch down & turn out on lightly-floured board. Cut in half - roll up, covered with bowls and let rest 10 min. Shape into two loaves. Place in greased bread pans and let rise in warm place until double (about 1 hr.) Bake at 350 deg. about 40 min. Remove from oven & brush at once with glaze.

GLAZE

1/2 C. powdered sugar
1 t. milk
1 t. white corn syrup
1/2 t. vanilla

Combine ingredients & mix until smooth.

PEARL MEACHAM

BUNDT

1 C. flour
1 & 1/4 C. sugar
1/2 t. salt
2 pkg. yeast
1/2 C. soft margarine

Gradually add 1 C. very hot tap water & beat 2 min. Then add 4 eggs & 1 C. flour. Cover & let rise 1 hr. Stir in 1 Tb. grated lemon peel & 1/4 t. nutmeg. Then stir in 1 to 2 C. more flour. Let rise 1 hr. Bake at 350 deg. for 40 min.

JOYCE CALL

LEMON BREAD

6 Tb. butter or margarine
1 C. sugar
1 & 1/2 C. flour
1 t. baking powder
1/2 C. milk (can be canned)
1/2 C. crushed nuts
grated rind of 1 lemon
2 eggs
1/2 t. salt

Cream sugar and butter. Add eggs. Add milk, rind & dry ingredients. Bake 1 hr. at 325 deg. or 350 deg. for 30 to 45 min. Mix 1/3 C. powdered sugar & juice of 1 lemon. Drip over bread, after poking holes through it with toothpick. Let cool in pan.

HELEN CHRISTENSEN, SHIRLEY SWARTZ

APRICOT NUT BREAD

1 can (17 oz.) apricot halves
or 2 C. home-canned apricots
2 C. sifted all-purpose flour
1 t. baking soda
1/2 C. chopped walnuts
1/3 C. vegetable shortening
2 eggs
1/2 t. salt
2/3 C. sugar
3 Tb. orange juice

Drain apricots, reserving the syrup. Puree the apricots in electric blender or force through food mill. Add enough apricot syrup to puree to measure 1 C. Sift together flour, baking soda, & salt; mix with nuts. Cream together sugar & shortening in bowl; beat in eggs. Stir in orange juice & apricot puree. Add flour & nuts mixture & mix well. Pour batter into greased 9 x 5 x 3 loaf pan or 3 greased & floured 17 oz. fruit cans. Bake at 350 deg. for 40 to 45 min. or until bread tests done. Cool 10 min. Remove from pan & cool on rack.

MARCIA GREENHALGH

MARGARET SCHREINER'S RAW APPLE BREAD

1 C. sugar
1 C. sifted all-purpose flour
1 t. soda
1/2 t. salt
1 t. cinnamon
1 t. nutmeg
1 egg
1/4 C. cooking oil
1 C. nuts (lg. broken pieces)
2 C. grated raw apple (using med. grater)

Sift together dry ingredients. In med. mixing bowl, combine egg & oil; beat together. Add apple & nuts, then gradually stir in dry ingredients. Spoon into 1 lg. greased loaf tin or 2 half-size tins. 350 deg. for 50 min. for the lg. loaf, 35 to 40 min. for the smaller loaves. (Double the recipe makes 5 round loaves baked in 1-pound tins.)

To grate apples, cut in half, core but do not peel, then grate the cut-side of the apple, discarding the skin at the last. Some of the peel is grated into the bread this way & it works fine.

WILHELMINA S. FREEMAN
MARCIA GREENHALG

BANANA BREAD

1/2 C. peanut oil
1/2 C. raw sugar
3 bananas, mashed
1 t. soda
2 C. stone-ground whole wheat flour
1/4 C. walnuts

Bake at 350 deg. for 1 hr.

BERTHA H. WALKER

BANANA BREAD

2 C. flour
1 C. sugar
1/2 C. shortening
1 egg
1 t. soda
1/2 t. salt
3 ripe bananas
3/4 C. nuts

Cream butter and sugar, add beaten egg. Mash bananas with a fork. Add flour, soda, and salt. Add nuts. Bake at 350 deg. for 1 hr. or until done.

MABEL B. OLDHAM

BANANA NUT BREAD

3&1/2 C. flour
5&1/2 t. baking powder
1 t. salt
1 C. nuts
2/3 C. shortening
1 & 3/4 C. brown sugar firmly packed
1 small pkg. chocolate chips (sweet)
4 eggs
1 C. nuts
1 C. cherry bits
2 C. bananas (finely crushed)

Mix well together well Makes 3 loaves. Bake 1 hr. and 15 min. at 325 deg.

JENNIE MCCONKIE

BANANA NUT BREAD

1/2 C. oil
1 C. sugar
3 eggs
3 or 4 ripe bananas
2 C. flour
1/2 t. soda
1/2 t. salt
1/2 C. nuts

Mix eggs, sugar, and oil together. Add mashed bananas, flour, soda, salt, and nuts. Mix well. Bake for 45 min. at 350 deg.

KATHY M. CANNING

CRANBERRY-BANANA BREAD

1/3 C. shortening
2/3 C. sugar
2 eggs
1 & 3/4 C. sifted enrighed flour
2 t. baking powder
1 C. drained fress cooked cranberry sauce
1/2 t. salt
1/4 t. soda
1/2 C. coarsly chopped nuts
1 C. masned ripe bananas

Cream shortening with sugar, add eggs, one at a time, beating well after each addtion. Sift dry ingredients together; add nuts; add flour mixture alternating with mashed bananas to creamed mixture, beating well after each addition. Fold in cranberries. Pour into a greased 8 &1/2 x 4 & 1/2 x 2 & 1/2 inch loaf pan. Pake in moderate oven (350 deg) 60 to 65 minutes, or until done. Cool before slicing. will keep a long time wrapped and refrigerated.

GLENNA H. RAYMOND

CRANBERRY ORANGE BREAD

2 C. all-purpose flour
1 C. sugar
1 t. baking powder
1/2 t. soda
1/2 t. salt
1 egg
1-2 Tb. shortening
grated rind of 1 orange
juice of 1 orange plus water to make 3/4 C.
1 C. raw cranberries, cut in half

Combine dry ingredients in bowl. Mix in the shortening, rind, juice, water & egg. Fold in the cranberries. Pour into greased 9 x 5 x 3 inch loaf pan. Bake in 350 deg. oven 1 hr. or until tests done with a toothpick. Cool thoroughly before slicing. Slice with thin, sharp knife.

CYNTHIA E. MANN, JOHN STEPHEN WESTON

HAWAIIAN PINEAPPLE NUT BREAD

Sift into bowl 2 C. flour, 3/4 C. granulated sugar, 1 t. salt, 3 t. baking powder. Blend in 3.4 C. whole bran, 1/2 C. chopped walnuts, 1/2 C. plump raisins, 1-9 oz. can undrained crushed pineapple, 1 beaten egg, 2 Tb. salad oil. Mix only enough to dampen.

Pour into a greased 9 x 5 x 3 inch loaf pan. Bake 1 & 1/4 hr. at 350 deg. This loaf has wonderful keeping qualities and is ideal plain or as tea sandwiches.

BEE BITTER

HAWAIIAN NUT BREAD

1 & 3/4 C. sifted flour
2 t. baking powder
1/2 t. salt
1/4 t. soda
3/4 C. coarsely chopped macadamia nuts
3 T. butter
1 C. sugar
2 eggs
1 C. finely chopped fresh pineapple
(packed firmly.)

Sift together flour, baking powder, salt and soda. Add nuts. Cream together sugar, butter and eggs until fluffy. Add pineapple alternating with dry mixture and blending well after each addition. Pour into well greased 9x5x3 inch pan. Combine 2 Tb. sugar and 1/2 t. cinnamon and sprinkle over top or make your favorite pineapple frosting to glaze with.

HAZEL HUNTINGTON

CARROT - PINEAPPLE BREAD

3 beaten eggs
2 C. sugar
1 C. wesson oil
1 C. finely grated carrots
1 small can crushed pineapple (don't drain)
2 t. vanilla
1 t. salt
1 t. soda
1 1/2 t. cinnamon
1 C. nuts (chopped fine)
3 C. flour

Mix in order given above. Bake 1 hr. at 325 deg. Test with a toothpick. Makes 2 loaves.

CORAL GIBSON

DATE NUT BREAD

Mix together: 2 C. dates (pitted & cut), 2 t. soda, 2 C. boiling water. Let stand and Add: 2 C. sugar, 2 Tb. melted butter, 3 eggs. Mix together & add: 2 C. flour, 2 t. baking powder, 1/2 to 1 t. salt. Add 2 t. vanilla & 1 C. broken pecans. Put in loaf pans (depending on size - 3 small). Bake at 350 deg. for 1 hr.& 15 min. until done.

MARY BARNES

DATE-NUT BREAD

Pit and cut up 1 C. dates. Pour over them 1 C. boiling water into which 1 t. soda has been added. Add 1 Tb. butter, 1 C. sugar, and 1 t. vanilla. Add 1 egg, beaten, 2 C. flour, 1 t. baking powder, and 1/2 C. walnuts. Pour into 1 lg. loaf tin or 2 smaller ones and bake in 350 deg. oven for about 45 min. or until toothpick inserted in center, comes out clean.

LEAH STOWELL (By Jane Campbell)

DATE NUT WHOLE WHEAT BREAD

2 C. chopped dates
2 C. boiling water
1 tsp. soda
2 eggs
1/2 t. salt
2 t. cinnamon
2 Tb. butter or margarine
2 C. brown sugar
4 C. sifted whole wheat flour
1 C. nuts
2 t. vanilla
3 t. baking powder

Combine boiling water & soda, add dates & butter. In separate bowl, beat eggs & sugar & add to first mixture. Add flour, spices & baking powder which have been sifted together twice. Add nuts & vanilla. Pour into 2 loaf pans & let stand 5 min. Bake about 1 hr. & 15 min. at 325 to 350 deg. After thoroughly cool, wrap in aluminum foil & leave for a week or two. Can be eaten fresh, but better if left a few days.

NAOMI D. MINER

BUTTER HINT

Set out 1 lb. butter or margarine till it reaches room temperature. Beat in 2 C. evaporated milk, a little at a time; add 1 t. yellow food color and a pinch of salt. Beat until all milk is gone. Put in container, chill until ready for use. I's delicious. Make 2 lb. out of 1 lb.

ELLEN KYLE

BAZAAR PUMPKIN BREAD

4 eggs, well beaten
3 C. sugar
2 C. cooked pumpkin
1 C. salad oil
2/3 C. cold water
1 C. nuts
1 C. raisins
3 & 1/2 C. flour
1 t. baking powder
2 t. soda
1 & 1/2 t. salt
1 t. allspice
1 t. cinnamon
1 t. nutmeg
1/2 t. cloves

Cream sugar and oil. Add beaten eggs & water . Add all dry ingredients sifted together. Add pumpkin, nuts & raisins. Bake 1 & 1/3 hr. at 350 deg.

PEARL MEACHAM

PUMPKIN FRUIT BREAD

1 C. vegetable oil
4 eggs
2 C. canned pumpkin
2/3 C. water
3 & 1/3 C. sifted flour
2 & 1/2 C. sugar
2 t. baking soda
1 t. cinnamon
1 t. nutmeg
1 C. chopped walnuts
2/3 C. candied cherries or pineapple or other candied fruit

Combine thoroughly vegetable oil, eggs, water & pumpkin. Stir in sifted dry ingredients. Then fold in candied fruit & nuts. (Dredge first in flour). Makes 2 loaves

Bake in 2 well-greased & floured loaf pans in a mod. oven (350 deg.) for about 1 & 1/2 hr. or until done.

GOLDA E. JENSEN

HONEY BREAD

1 & 1/2 C. honey
1 & 1/2 C. milk
3/4 C. sugar
3 & 3/4 C. flour
1 & 1/2 t. soda
1 & 3/4 C. nuts
3/4 C. cooking oil
2 beaten eggs
1 t. vanilla

Bring honey & milk to boil & cool. Beat 2 min. Add beaten eggs, oil; beat all together. Add dry ingredients. Bake 1 hr. at 325 deg. Makes 2 loaves.

HELEN CHRISTENSEN

IRISH SODA BREAD

4 C. flour
1 t. salt
1 t. sugar
1 t. baking soda
1 C. buttermilk

Sift dry ingredients in large bowl. Make hollow in center and add the buttermilk. Mix with hands and add additional buttermilk (1/3 to 1/2 C.) to make firm but not dry dough.

Turn on floured board and knead lightly until real smooth. Shape into large round flat about 1/2 inch thickness. Cut into 4 pieces. This can be baked on iron grill on top of stove or in oven on greased round pan at 350 deg. for 45 min. Carroway or poppy seeds may be sprinkled on top if desired. Don't cut this bread. It must be just broken when served.

CORA TRUSWELL

SALT RISING BREAD

STARTER:

1 c. milk
2 Tb. corn meal
1 t. salt
1 Tb. sugar

Scald milk, cool to luke warm; add corn meal, salt and sugar. Pour into fruit jar or pitcher, cover and place in pan of hot water (120° F.). Let stand until mixture ferments. (Gas bubbles appear) 6-8 hr.

MIXTURE:

1 c. luke warm water
1 t. salt
1 Tb. sugar
2 Tb. shortening
2 c. sifted flour

Add the "Starter" to ingredients of "Mixture". Beat thoroughly and place in warm area until more than doubled in bulk. Then add about 3 & 1/2 c. sifted flour gradually until dough is stiff enough to be kneaded. Knead 20-30 min. Shape into 2 loaves. Place in greased bread pans, brush top with melted butter. Cover and let rise until more than doubled in bulk. Bake in 375° F. oven for 10 min. Reduce heat to 350° F. Bake 25-30 min. longer.

GLADE McQUARRIE

BRIGHAM'S BUTTERMILK DOUGHNUTS

2 C. buttermilk
2 lge. eggs, beaten
1 C. sugar
5 C. sifted flour
2 t. soda
1 t. baking powder
1 t. salt
1 t. nutmeg
1/4 C. melted butter

Combine buttermilk, eggs & sugar & blend well. Beat in sifted dry ingredients, then stir in melted butter. Roll or pat dough on floured board about 1/4 in. thick; use cutter. Fry in hot fat (375 deg.) until golden brown on both sides. Drain & sprinkle with sugar.

LILLY PALMER

OVEN BAKED DOUGHNUTS

1 & 1/3 c. scalded milk
1/2 c. shortening
1/4 c. sugar
2 t. salt
2 pkg. yeast in 1/4 c. water
1/2 t. nutmeg
1/4 t/ cinnamon
4 & 3/4 c. sifted flour
2 eggs, beaten

Mix milk, shortening, sugar, salt and spices. Cool and add 2 & 3/4 c. flour, eggs and yeast. Beat till smooth. Add the remaining flour to make a soft dough. Cover and let rise till double. Turn out on floured board, knead to soft ball stage. Roll out 1/2 in. thick, cut with a doughnut cutter. Place on baking sheet and let rise again. Bake at 425 deg. till light brown.

Brush tops with melted butter and dip in sugar. Or frost or - whatever.

UNA PICKETT

FLUFFY POTATO DOUGHNUTS

3 eggs
1 & 1/3 C. sugar
1 t. vanilla
1 C. mashed potatoes, cooled
2 Tb. melted shortening or salad oil
4 C. sifted all-purpose flour
6 t. baking powder
1 t. salt
1/2 C. milk

Beat sugar, eggs & vanilla until light. Add potatoes & shortening. Sift together dry ingredients alternately with milk to potato mixture. Chill dough 3 hr. Roll & cut as usual. Fry in deep, hot fat about 3 min., turning once. Drain on paper towels. Dip in sugar if desired. Makes 2 & 1/2 doz.

CORA TRUSWELL

DROP DOUGHNUTS

2 eggs, beaten
1 C. sugar
1 C. sweet milk
3 C. flour
1 t. salt
3 t. baking powder
1/2 t. nutmeg
1/8 t. ginger

Drop from spoon into hot fat.
This recipe has been in the family for 150 years.

GRACIE D. PETERSON

HOMEMADE BISCUIT MIX

8 C. sifted flour
1/4 C. double-action baking powder
4 t. salt
1 & 1/2 C. shortening
1 C. non-fat dry milk (optional)

Sift baking powder & salt with 2 C. of flour into a large mixing bowl. Add remaining 6 C. of flour. Stir. Drop shortening by spoonfuls on top of flour mixture. Cut in shortening with mixer at low speed till mixture looks like coarse meal. Stir in powdered milk. Store in covered container. Will keep 6 to 8 weeks in your cupboard. May be used in any recipes calling for commercial biscuit mix.

RUTH ROWLEY

HOMEMADE BISCUIT MIX
(can be stored until ready to be used)

Sift & measure.....8 C. flour
Sift again with.....4 Tb. baking powder
1 Tb. salt
Cut in.....1 & 1/2 C. shortening until mix resembles coarse meal.
Store on pantry shelf in covered container.

To make biscuits: Add about 1/3 C. milk for each cup mix. Knead, roll, cut and bake at 475 deg. for 10 to 12 min.

JO PHILLIPS

RAISIN BRAN BISCUITS

1 C. bran
3/4 C. milk
1 egg
1/4 C. soft shortening

Combine ingredients & beat well.

1 C. sifted flour
2 & 1/2 t. baking powder
1/2 t. salt
1/4 C. sugar

Sift together flour, baking powder, salt & sugar. Add to first mixture stirring only until combined. Fill greased muffin tins 2/3 full. Bake at 400 deg. for 30 min.

RUTH ROWLEY

CHEESE BISCUITS

2 C. Bisquick baking mix
1/2 C. cold water
1/2 C. shredded Cheddar cheese

Heat oven to 450 deg. Stir all ingredients to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times. Roll dough 1/2 inch thick. Cut with floured 2-inch cutter. Bake on ungreased baking sheet 8 to 10 min. 10 to 12 biscuits.

JOAN DIAMOND

POP OVERS

1 C. milk
1 C. flour
1 Tb. oil
1/2 t. salt
2 eggs

Mix milk, flour, oil & salt. Beat at high speed for 1 min. Add eggs, one at a time, beating well after each one.

Oil muffin cups & fill 3/4 full. Place in cold oven & turn heat to 425 deg. Bake 30 to 35 min.

IONE L. HARRINGTON

YORKSHIRE PUDDING
(Served with roast beef)

4 oz. flour (1 C.)
1 or 2 eggs
1/2 pt. milk
1/4 t. salt

Sieve flour & salt into bowl, make a well in center & break egg. Add a little milk and beat with a fork, gradually adding more milk & draining flour from sides of bowl. Beat well making sure there are no lumps. Leave in bowl covered for 1 hr.

Pour fat from roast into baking dish. Fat must be very hot when you pour in batter. Bake in oven until well risen & golden brown - about 30 min. at 425 deg. Do not open oven door during baking as it will make the yorkshire pudding fall.

ELLEN KYLE,
MARY & FLORA DUNN

DUMPLINGS

Beat 3 eggs well, add 1 C. of milk. Sift together 1 t. salt & 2 & 1/2 C. of flour. Batter should be sticky enough to stick to the spoon. Drop in water one at a time.

Bring water to boil, dip spoon in boiling water & then let batter cook about 15 to 20 min. Stir often and cover pan. Serve with favorite gravy. Drippings from roast is good also. Serves 4 to 5.

CAROL MCQUARRIE

DANISH DUMPLINGS

1 square butter
1 C. flour
3 eggs
1 C. boiling water

Melt butter. Add flour and stir with wooden spoon for about 10 min. Add 1 C. of hot water, a little at a time, and stir until dough leaves the spoon. Cool and add 3 eggs - one at a time. Spoon with teaspoon into hot soup or stew. Cook 10 min. with lid off and 10 min. with lid on.

JANE CAMPBELL, VERA J. ELLIS

FEATHERY DUMPLINGS

2 C. sifted flour
3 t. baking powder
1/4 t. salt
1 egg
about 7/8 C. milk

Sift flour, baking powder & salt 4 times. Beat the egg and add the milk to it. Pour this into the flour mixture & combine the two. Drop by spoonfuls on top of broth of chicken, veal, beef or sauer kraut. Cover and boil gently 1/2 hr.

MINNIE O. GOTTLIN

POTATO DUMPLINGS

15 raw (large raw grated) potatoes
3 slices of bread (diced and browned)
salt
pepper
grated nutmeg, to taste
8 slices bacon (diced small)
2 eggs
1 onion (small, cut fine)

Fry bacon, brown the bread dice in butter and mix all ingredients, including the bacon grease. Form into balls about 12. If not stiff enough to stick together, add a little flour. Have a covered pan of boiling water (salted with 2 Tb. salt). Put in dumplings and boil one hour. Keep pan covered.

MINNIE O. GOTTLIN

REFRIGERATOR MUFFINS

3/4 C. shortening
3 C. sugar (less if desired)
1 qt. buttermilk
1 t. salt
4 eggs, beaten
4 C. bran buds
4 lg. shredded wheat biscuits
5 C. flour
5 t. soda

Pour 2 C. boiling water over shredded wheat & let stand. Cream sugar & shortening. Add beaten eggs & other ingredients including the biscuits & water. Mix well. You may add raisins or dates. Bake at 400 deg. for 20 min. Makes 4 doz.

JUDY FINCH

MARVELOUS MUFFINS

2 C. boiling water
5 t. soda
1 C. chopped dates
} Combine & cool

Cream 2 C. sugar minus 3 Tb., 1 & 1/3 C. shortening (half margarine & half crisco). Add 4 eggs, one at a time. Add 1 qt. buttermilk & date mixture alternately with flour & salt.

5 C. sifted flour
1 & 1/2 t. salt
4 C. Kellogs all-bran
2 C. 40 per cent bran flakes or wheaties
1 C. nuts, partially crushed

Mix well & store in refrigerator in covered tupperware for 1 month or more. Do not stir after mixed & stored. Spoon into greased muffin tins. Bake at 375 deg. for 20 min. Makes 72 muffins.

LEONE BOWRING

POOR MAN'S MUFFINS

Pour 2 c. boiling water over 2 c. Nabisco bran (100%.) Let stand. Cream together & then add to the above mixture:
1 c. shortening
1 1/2 c. sugar
4 eggs
1 qt. buttermilk
Then add:
5 c. flour
5 t. soda
4 c. 40% bran flakes

Bake in muffin tins 400 deg.for 20 min. Makes 60 muffins. This mixture may be kept in refrigeration 5 - 6 weeks. Raisins, nuts, etc. may be added at bake time.

LEAH STOWELL (By Jane Campbell)

FRESH CRANBERRY MUFFINS

2 C. flour
2 t. baking powder
3 Tb. sugar
1/2 t. salt
1 C. fresh cranberries
1/2 C. confection sugar
1 egg
1 C. milk
3 Tb. melted butter

Sift together flour, baking powder, sugar & salt. Cut cranberries in half with scissors & mix with powdered sugar. Beat egg vigorously, then stir in milk & flour mixture. Add butter. Stir as little as possible. Batter should be lumpy. Fold in cranberries & spoon into greased muffin tins. Bake at 400 deg. for 20 to 25 min. Makes 12 to 15.

KAREN MERRILL

OATMEAL MUFFINS

1 C. oatmeal
1 C. buttermilk or sour milk
1 egg beaten
1/2 C. brown sugar
1 C. flour
1 & 1/2 t. baking powder
1/2 t. soda
1/4 C. melted butter

Pour milk over oatmeal. Let stand few min. Add eggs & sugar to oatmeal mixture. Add dry ingredients. Add shortening last. Bake 15 to 20 min. at 400 deg.

BETH MILLER

OATMEAL RAISIN MUFFINS

1 C. sifted all-purpose flour
3 t. baking powder
1/4 C. shortening
1 egg
1 C. milk
1/2 C. brown sugar
1/2 C. raisins
1 C. quick cooking rolled oats
1/4C. granulated sugar
1/4 t. cinnamon

Sift together flour, baking powder & 1/2 t. salt. Cut in shortening until like coarse crumbs. Stir in rolled oats. Combine egg, milk & brown sugar. Beat well. Stir into dry ingredients. Add raisins. Spoon into cup cake papers in muffin pans. Combine granulated sugar & cinnamon. Sprinkle over batter. Bake 15 to 20 min. at 425 deg. Makes 12.

RUTH FREEMAN

CORN MEAL MUFFINS

1 & 1/4 C. flour
3/4 C. yellow cornmeal
1 & 1/4 C. milk
1/4 C. sugar
2 t. baking powder
1 t. salt
1 egg

Stir all together. Bake at 400 deg. for 15 or 20 min.

KATIE M. JENSEN

SOUR CREAM CORN BREAD

2 C. yellow cornmeal
1 C. whole wheat or soya flour
1 t. vegelized salt
3/4 t. baking soda
1 & 1/2 C. thick sour milk or cream or buttermilk
2 eggs
3 Tb. olive oil or melted butter

Sift dry ingredients together. Add baking soda to milk & combine with well-beaten eggs. Blend the mixtures. Add butter. Beat only enough to mix, as longer beating makes bread compact & forms tunnels. Pour batter into shallow pan & bake in a mod. oven for about 30 min.

VIRGINIA JONES

CORN BREAD

1/4 t. salt
3 eggs, well beaten
1/2 C. thick cream
1/2 C. buttermilk
1/2 C. sugar
1 t. soda, level
1 t. baking powder
1 & 1/2 C. corn meal
1 & 1/2 C. flour

VELMA Y. McALLISTER

CORN BREAD

1 & 1/4 C. Bisquick baking mix
3/4 C. cornmeal
2 Tb. sugar
1/2 t. salt
1 egg
2 Tb. shortening
2/3 C. milk

Heat oven to 400 deg. Combine all ingredients; beat vigorously 1/2 min. Spread batter in greased round layer pan, 9 x 1 & 1/2 inches, or square pan, 8 x 8 x 2 inches. Bake 20 to 25 min. If you like, brush with butter. 9 to 12 servings.

JOAN DIAMOND

QUICK ONION BREAD

2 C. Bisquick baking mix
1/2 C. cold water
1 Tb. instant minced onion
1 Tb. soft butter or margarine
Poppy seed

Heat oven to 450 deg. Stir baking mix, water & onion to a soft dough. Roll dough on greased baking sheet into an oblong, 10 x 8 inches. Spread oblong with butter & sprinkle with poppy seed. Bake 10 min. Serve hot. 6 servings.

JOAN DIAMOND

ITALIAN SEASONED BREAD

1 lb. round unsliced white bread
2 Tb. minced fresh onion
1 clove garlic, pressed
1/2 C. butter
2 Tb. grated parmesan cheese
1 Tb. Schillings Italian seasoning

Cut bread in 1-inch slices, careful not to cut through bottom crust. Heat oven to 450 deg. Saute onion & garlic in butter, stir in cheese & seasoning. Remove from heat. Separate bread carefully, brush each slice with mixture. Wrap loosely in foil. Bake 15 min.

MARY ANN MINER

DILLY CASSEROLE BREAD

1 pkg. dry yeast in 1/4 c. warm water
1 c. cottage cheese (warmed)
2 Tb. sugar
1/2 Tb. minced onion
1 Tb. dill seed
1 unbeaten egg
1 Tb. butter
1 t. salt
1/4 t. soda
2 1/4 - 2 1/2 c. flour

Combine cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg & softened yeast. Add flour gradually until it makes a stiff dough. Cover & let rise until double in size. Stir & put in buttered casserole, let rise 40 min. Bake at 350 deg. for 40-50 min.

EDITH GROVER

HERB BUTTER

Dill bread is wonderful served hot from the oven with a generous spread of herb butter, which is simply made by beating butter into softness, and adding a mixture of herbs. My favorite blend is made of rosemary, basil, oregano, sage, and it tastes better yet if the herbs come from your own garden!

CORINA N. BASS

NAVAJO BREAD
(Flour Tortilla)

2 C. flour
1 t. baking powder
1/2 t. salt
water

Mix together flour, baking powder & salt. Stir in enough water to make a dough. Knead dough. Heat frying pan with just a little grease in it. Clap dough into large thin flat circles. Fry on both sides.

MARY CHICO

SQUAW BREAD
(Osage Indian Recipe)

2 Tb. baking powder
1 qt. lukewarm water
1 t. salt
1 Tb. Crisco

Flour enough to make biscuit dough. Roll & cut. Fry in oil.

PEGGI SCHOENICK

COSTREE
(Squaw Bread - Osage Indian)

1 pt. sour milk
1 Tb. shortening
1/2 t. soda
3 t. baking powder
1 t. salt
Flour enough to make dough

Knead smooth. Roll to 1/2". Divide in portions equal to medium size biscuits. Cut 2-3 slits in this. Cook in fat like donuts. (Should be size of saucer.)

PEGGI SCHOENICK

SYRUP FOR SQUAW BREADS

1 qt. corn syrup (white)
1 lb. brown sugar
Boil with no water.
Add 1 Tb. mapleine syrup
Remove. Beat into 1/2 c bacon drippings.

PEGGI SCHOENICK

CHAPATI
(Bread from India)

2 C. whole wheat flour
1 C. brown rice flour
1 t. salt

Mix salt with flour. Add water gradually to make very stiff dough. Knead to a thick consistency in a ball. Pinch off little pieces. Roll in ball, press out flat. H eat frying pan with a little butter, peanut oil or sesame oil. Fry quickly, flipping frequently until golden brown.

ANDREA WELKER

BUTTERMILK PANCAKE BALLS
(Aebleskiver - Danish)

2 C. buttermilk
2 C. flour
3 eggs
1 t. baking powder
1/2 t. salt
1 t. soda
2 Tb. sugar
Applesauce, optional

Beat yolks, add sugar, salt, milk and flour. Add soda and baking powder sifted together. Last, add stiffly beaten egg whites. Bake in shortening in a monk's pan. Put a t. of applesauce on top of dough when half-baked. Turn with fork and finish baking. Serve with jam.

TYRA ANDERSEN

SOUR DOUGH PANCAKES

Sour Dough Starter:

3 C. whole milk
3 C. flour

Mix and cover, let stand 24 hr. at room temp.

Pancakes:

Remove 2 C. of above to save for fresh start. Store in glass jar or crock in refrigerator. To the remainder, add 2 Tb. sugar, 1/2 t. salt, 1 t. soda, and 2 eggs.

LEWIS CRUMP

HOT CAKES

Sift 3 C. flour, 2 Tb. sugar, 1 t. salt & 3 heaping t. baking powder. Whip 3 egg whites (let stand). Add egg yolks & 2 & 5/8 C. milk. Add 3 Tb. melted shortening. Blend well. Fold in whites of eggs. Cook on hot grill at 400 deg.

TWILA HOWELL

ROLLED OAT HOT CAKES
(No fat)

1 C. rolled oats
1 C. buttermilk
1 egg beaten
1/4 C. flour
1/2 t. salt
1/2 t. sugar
1/2 t. soda

Soda may be mixed in with flour. Mix all together and fry.

JOSEPHINE BURTON BAGLEY

GOLDEN FLEECE PANCAKES

1 C. sifted flour
1 Tb. sugar
1/2 t. salt
1/2 t. soda
1/2 t. baking powder (Royal)
2 eggs separated
1 C. buttermilk
2 Tb. melted butter or margarine

Sift dry ingredients into medium sized bowl. Beat egg whites stiff in smaller bowl. Beat egg yolks until lemon color and add buttermilk and melted butter and beat again. Add to dry ingredients and mix well. Fold in beaten egg whites and cook on lightly greased griddle.

CORA TRUSWELL

RICE PANCAKES

2 C. sifted flour
2 t. baking powder
1 t. salt
2 Tb. sugar
4 eggs, separated
5 Tb. shortening
2 C. milk
1 & 1/2 C. cold, cooked rice

Sift together dry ingredients into a mixing bowl. Beat egg whites and yolks separately. Combine egg yolks, shortening & milk. Add to the dry ingredients. Mix well. Stir in rice. Fold in stiffly beaten egg whites. Bake on hot griddle. Makes 16 4-inch cakes.

NORMA CHUDLEIGH

RICE DOLLAR PANCAKES

3/4 C. sifted flour
1 & 1/2 t. baking powder
1/2 t. sugar
1/4 t. salt
1 egg
1 C. milk
2 Tb. melted butter
1/2 t. vanilla
1/2 C. cooked rice
2 t. toasted sesame seeds

RINDA T. ABEGG

SWEDISH PANCAKES

2 eggs
1/4 t. salt
1/4 C. half & half
1/2 C. milk
1/4 C. flour

Mix all thoroughly. Spread real thin and bake on hot, greased skillet.

OLGA C. BROWN

GERMAN PANCAKES

6 eggs, well beaten
1 C. flour
1 C. milk
1/4 t. salt

Heat large dripper pan in 450 deg. oven. Add 5 Tb. butter. Pour ingredients in and bake at 425 deg. for 20 min. Serve with powdered sugar, syrup, etc.

CATHERINE H. JONES

GINGERBREAD RAISIN PANCAKES

2 & 1/2 c. sifted all-purpose flour
2 eggs, slightly beaten
6 Tb. butter or margarine, melted

5 t. baking powder
1 & 1/2 t. salt
1 t. baking soda
1 t. cinnamon
1/2 t. ginger
1/4 c. molasses
2 c. milk
1 c. raisins

Mix and sift flour, baking powder, salt, baking soda and spices. Combine molasses and milk; add to eggs; stir in melted butter. Add molasses mixture to flour mixture; stir only until moistened. Stir in raisins. Bake on a hot griddle, using 1/4 c. Makes 20 pancakes.

MARY E. ANDERSON

ORANGE FRENCH TOAST

2 beaten eggs
1 C. orange juice
10 slices raisin bread
Butter or margarine
1 & 1/2 C. crushed vanilla wafers (33 wafers) OR graham crackers (23 crackers)

Combine beaten eggs & orange juice. Quickly dip bread into egg mixture, then into crumbs. Fry on both sides in a Tb. of butter until brown. Add additional butter each time more bread is added. Serve with butter & warm maple syrup. Makes 5 servings.

MARY ANN MINER

OVEN BAKED FRENCH TOAST

8 slices bread
4 eggs
1/4 c. milk or buttermilk
1/4 t. salt
vanilla to taste
(cinnamon and/or nutmeg optional)

Beat eggs, milk, and spices, if used, together. Dip bread in mixture and place in well oiled flat pan or cookie sheet. Bake at 375 deg. about 15-20 min. .

RUTH HAY

WAFFLES

2 C. flour
1/2 C. shortening, melted
2 eggs, beaten
1 t. salt
3 t. baking powder or 2 t. baking powder and 1/2 t. soda
2 C. milk or buttermilk
3 Tb. sugar

EVELINE BENOIT

WAFFLES FOR TWO

Separate 2 eggs. Put yolks in large mixing bowl. Sift in 1 c. flour, a pinch of salt and 2 t. baking powder. Mix. Stir in enough milk to make a thin batter. Pour in melted butter equal to the size of an egg. Then fold in stiffly beaten egg whites.

EMMA F. BRUNS

WONDERFUL WAFFLES

4 egg yolks
4 egg whites, beaten stiff
1/2 c. boiling water
2 c. whole wheat flour
1 & 1/3 c. scalding milk
1/4 c. oil
1/2 t. salt

Beat egg yolks until creamy and light yellow. Continue beating at medium speed while slowly adding boiling water - then scalding milk. Mix in salt, oil and flour. Fold in egg whites. (No baking powder or soda needed).

MARY COBURN

WAFFLES

2 eggs, well beaten
2 C. flour
4 t. baking powder
1/2 t. salt
2 C. milk
1/2 C. butter or margarine, melted

Beat eggs until fluffy. Sift flour with baking powder & salt & add to eggs. Beat in milk till smooth. Add melted butter or margarine. Bake on preheated waffle iron until golden brown. Top with Egg-Ham sauce.

JANET W. DOVER

EGG-HAM SAUCE

2 Tb. butter or margarine
3 Tb. flour
1 & 3/4 C. milk
1/2 t. salt
1/8 t. pepper
3 hard-cooked eggs
1 C. ham, cut into chunks

Melt butter in heavy saucepan. Add flour; cook, stirring constantly till mixture is smooth & begins to bubble. Remove saucepan from heat. Add milk all at once. Return to heat; stir vigorously with wooden spoon or wire whisk till thickened & smooth. Add salt & pepper, hard-cooked eggs & ham & heat over low for 10 min., stirring occasionally.

You may also use Creamed Cheese or Creamed Cheese-Ham sauce in place of the Egg-Ham sauce.

JANET W. DOVER

STRAWBERRY SAUCE
(For waffles, pancakes, etc.)

1 (12 oz.) pkg. thawed frozen strawberries
1 & 1/2 Tb. cornstarch
1/3 C. orange juice
2 t. lemon juice

Drain strawberries and save juice. Blend juice and lemon juice, cornstarch, and orange juice in med. sauce pan. Stir until smooth and bring to boil. Stir until thick and translucent. Add the strawberries.

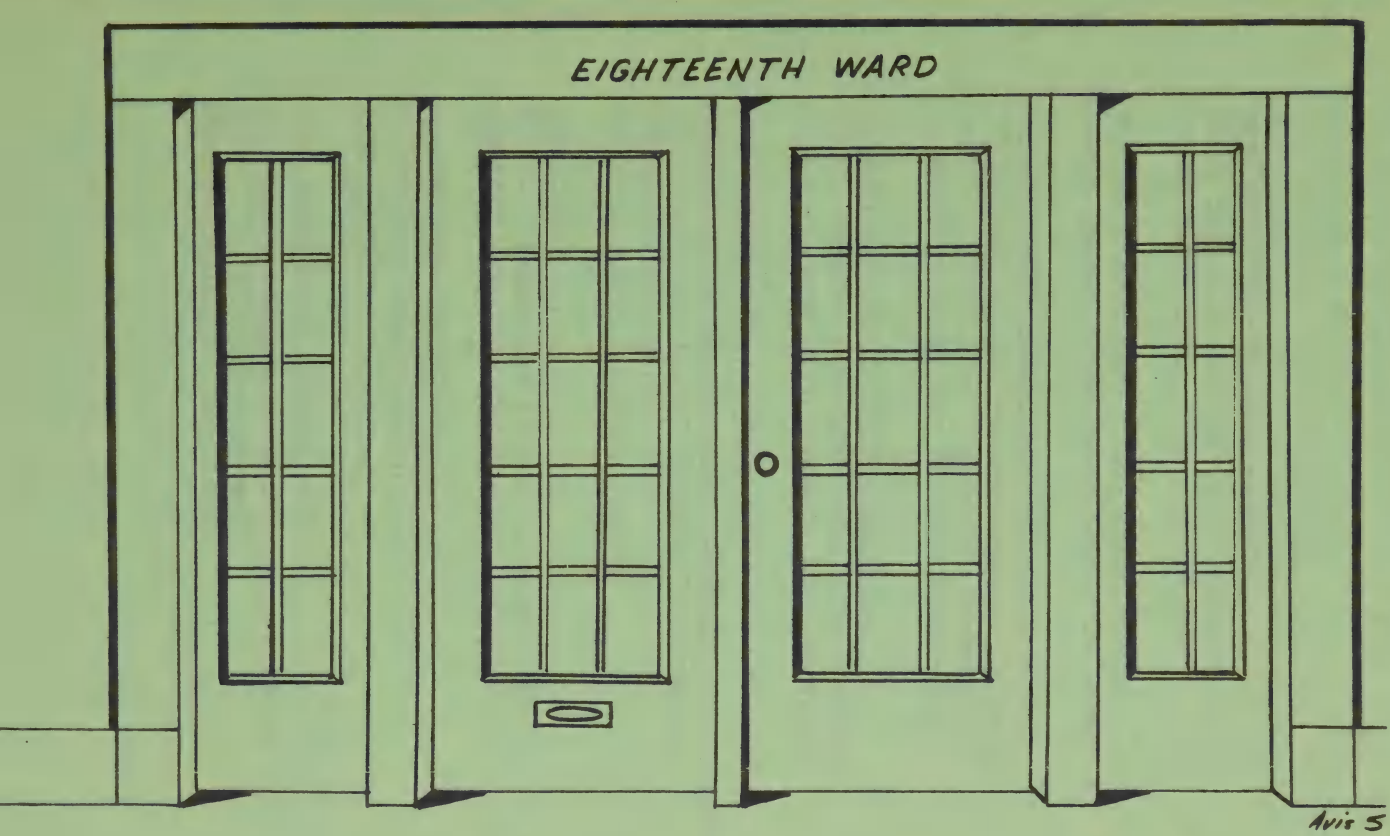
JUDY TAYLOR

APPLE CIDER SYRUP

1 C. sugar
2 Tb. cornstarch
1/2 t. pumpkin pie spice
2 C. apple cider
2 Tb. lemon juice

Mix sugar, cornstarch, and spice in saucepan. Stir in cider and juice. Cook, stirring constantly until mixture thickens and boils. Boil and stir for 1 min.

GLORIA GRANT


EIGHTEENTH WARD
Avis 5



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SMOR BROD
(Norwegian open-faced Sandwiches)

Cut bread slices in circles, triangles or squares, using rye, pumpernickle or any kind of bread.

Spread with mayonaise, pile high with tiny shrimps. Garnish with parsley.

Spread with butter, lay anchovie strip across and place hard boiled egg slice on top.

Spread with butter then put on liver paste with slice of sweet pickle on top.

Use all sorts of cold cuts, beef, ham, sausages, etc. with little wedges of tomato or slices of dill pickle.

Miniature hamburger patties piled high with crisp fried onions.

RAY ENGEBRETSEN

PARTY SANDWICH FILLING

1 8 oz. pkg. cream cheese, softened
3/4 C. chopped walnuts
1/4 C. chopped green peppers
1/4 C. chopped onions
3 Tb. chopped pimento
1 Tb. catsup
3 hard cooked eggs, chopped fine
3/4 t. salt, dash pepper

Spread on bread rounds or trimed crust bread. Cut diagonally.

ZINA ENGEBRETSEN

ROLLED SANDWICHES

unsliced sandwich loaf
pickle relish
deviled ham

Trim crust from all sides of an unsliced sandwich loaf. Slice very thin (easier to do if you freeze bread first then slice while partially forzen) immediatley placing each slice between dampened towels to keep soft enough for rolling up when filled. Add a little pickle relish to canned deviled ham, and spread on slices, lightly rolling up each on as you go. Place the roll seam down. Keep fresh by covering with saran wrap or aluminum foil in refrigerator.

ZINA ENGEBRETSEN

FROSTED RIBBON LOAF

Ham Filling:
1 C. ground cooked ham
1/3 C. finely chopped celery
2 Tb. drained pickle relish
1/2 t. prepared horse radish
1/4 C. mayonnaise

Egg Filling:
4 hard cooked eggs, chopped
1/3 C. chopped stuffed green olives
2 Tb. finely chopped green onions
2 t. prepared mustard
1/4 C. amyonnaise

Unsliced sandwich loaf
4 3 oz. packages cream cheese, softened
1/3 C. Milk

Trim crust from loaf. Slice bread lengthwise, spread with softened butter and alternate filling. Wrap in foil and chill. At serving time beat cream cheese with milk until fluffy. Frost loaf. Sprinkle generously with snipped parsley. Makes 10 slices.

ZINA ENGEBRETSEN

ORANGE CRUNCH SANDWICHES

3 oranges
1 Tb. butter
2 C. granulated sugar
1 C. boiling water

Wash oranges, cut in half and remove seeds. Then put orange rinds and all through food chopper, using coarse blade. Mix all ingredients in saucepan. Boil about 15 minutes or until mixture is thick. Store in covered jar in refrigerator. When ready to use, spread slices of raisin bread with butter. Mix chunk style peanut butter into as much of the orange mixture as you intend to use. Spread on bread.

LOUISE T. BARKDULL

CHICKEN-FRUIT SANDWICHES

1 C. finely chopped cooked chicken
1 8&3/4 oz. can (1 cup) crushed pineapple, drained
1/3 C. finely chopped walnuts
1/2 C. mayonnaise or salad dressing
1/4 t. salt
12 slices butter bread
lettuce

Combine first 5 ingredients. Spread mixture on 6 slices bread, cover with lettuce. Top with remaining bread. Makes 6.

MARY ANN MINER

CHICKEN AND ALMOND FILLING

Combine 1 C. chopped cooked chicken, 1/3 C. toasted almonds or peanuts, 3 Tb. mayonnaise, 3 Tb. sour cream, 1 Tb. lemon juice, salt and pepper to taste. Mix well.

LOUISE T. BARKDULL

CORNED BEEF FILLING

Combine 1 C. chopped corned beef, 1/2 C. chopped celery, 1 t. grated onion, 1 Tb. prepared mustad, 2 Tb. mayonnaise, enough to moisten. Mix well.

LOUISE T. BARKDULL

CORNED-BEEF BUNWICHES

8-10 buns (potato rolls)
one 12 oz. can corned beef, shredded
1 c. shredded sharp process American Cheese
1/2 c. chopped stuffed green olives
1/2 c. catsup
2 Tb Worcestershire Sauce
green onions

Split buns and remove soft centers. Combine corned beef, cheese, chopped olives, catsup and Worcestershire Sauce. Fill buns with mixture. Wrap each bun seperately in foil. Freeze if desired. To serve, heat bunwwiches in moderate oven (325deg.) 25 min. or until heated through. Serve with green onions. Serves 8-10.

LOTTIE JOYNER BLACK

DEVILED HAM SNACK SPREAD

1 loaf french bread
1 8 oz. pkg. cream cheese (softened)
1/4 C. butter, softened
1 4 oz. can deviled ham
1 t. seasoned salt
1/4 t. crushed dill weed
1 2 oz. can mushrooms, chopped finely

Cut bread lengthwise, into two flat halves. Blend together thoroughly cream cheese, butter, deviled ham, seasoned salt, dill weed. Stir in mushrooms. Spread mixture on both halves of bread. Place on baking sheet and broil until golden brown, about 5 minutes. Cut into slices. Makes 15 to 20 slices.

RUTH HAY

FRENCH TOASTED HAM SANDWICHES

12 thin slices white bread
4 Tb. prepared mustard or mustard sauce
6 slices cooked ham
6 slices Swiss cheese
6 slices chicken
2 eggs, slightly beaten
1/2 t. salt
dash of pepper
1/2 C. milk
3-4 Tb. butter, margarine or shortening

Spread each slice of bread with mustard. Make 6 sandwiches of 1 slice each ham, cheese, and chicken. Combine eggs, salt and pepper and milk in shallow dish. Dip each sandwich, whole or cut in half, in egg mixture, turning to coat both sides. Fry over low heat in butter or shortening until well browned. Serves 6.

EVA MICHAEL

OPEN FACE TUNA BAKE SANDWICH

1 can tuna fish
1/4 lb. cheese
2 Tb. onion, finely chopped
2 Tb. green pepper finely chopped
2 Tb. sweet pickles, finely chopped
1/2 C. salad dressing
3 or 4 hard-boiled eggs, chopped

Mix all ingredients well and spread on buns. Bake 1/2 hr. at 250 deg.

GEA MC CLOY

TUNA SPECIAL

Remove excess oil from canned tuna fish. Flake fish and combine 1 C. with 1/4 C. each of chopped celery, nuts and olives; add 1/2 tsp salt and enough mayonnaise to moisten - about 4 Tb.

LARRY ADAMS

BROILED MUSHROOM & CHEESE SANDWICH

2 Tb. butter or margarine
2 cans (4 oz.) chopped mushrooms
1 C. grated cheddar cheese
1 egg, slightly beaten
10 slices toast
2 med. tomatoes, sliced

Melt butter in skillet. Add mushrooms and saute' 5 minutes. Add cheese and egg. Spread 2 Tb. mixture on each slice toast. Top with tomato slices. Place on cookie sheet and place in hot broiler for 5-8 min. or until cheese is melted. Serves 5.

EVA MICHAEL

SNAPPY CHEESE FILLING

Wash, dry, and finely chop 1 C. water cress. Add 3 Tb. cream cheese, 1/2 Tb. Worcestershire and 1 Tb. French dressing.

LOUISE T. BARKDULL

QUICKIES

English muffin halves, cheese, tomato sauce and oregano. Broil.

English muffin halves. Toast halves, then pour chili con carne, top with cheese and broil. Or crisp bacon & tomato, or pepporoni slices or spam. Garnish with green pepper slices, onion rings or olive.

ROSE HARDY

SHRIMP BURGERS

1 lb. cheddar cheese
1 green pepper
5 small green onions
15 stuffed olives
2 cans shrimp

Grind above, add 1 can hot tomato sauce & 1/2 c. Wesson oil. Let stand 4 hr. Spread on buns. Heat in oven 350 deg. for 10 min. Makes 16 or more half buns.

LOLA M. ALLRED

HAMBURGERS

1/2 lb. ground beef
salt and pepper to taste or garlic if preferred

Make 3 patties. Fry in cooking oil or broil until done.
OR add 3/4 C. bread crumbs and make 5 or 6 patties
OR spread mixture on saltines, completely covering each. Broil 2 minutes or until brown. Serve immediatley or saltines will get soft
OR spread on bread which has been toasted on one side. Bake in oven or broiler
OR After patties are partly done, spread plain mustard or horse-radish mustard on one side. Contine cooking until done.
OR make a mixture of butter, chopped onion, and angostura bitters to taste. Spread on one side of burger when almost done. Continue cooking until done.
OR when almost done, sprikle any type of cheese or cheese spread on one side of burger. Continue cooking until done.
OR with 1/2 lb. ground beef add 1/2 pkg. onion soup mix. No other seasoning is needed.
OR put cut-up olives and mushrooms, together or separately, on top of burger when almost done.

ANNALEE OWEN

BAR-B-Q HAMBURGERS

1 lb. ground beef
1/2 C. onions finely chopped
2 Tb. catsup
2 t. prepared mustard
1 can chicken gumbo soup
1/2 t. salt
dash pepper

Brown meat. Pour off all fat. Add onion and let simmer until done. Add other ingredients and let simmer. Serves eight.

DAVID O. MACKAY III

BARBECUE

1 lb. hamburger
1/2 C. onion
1/2 C. celery
1/4 C. green pepper
1/4 C. chili sauce
1/4 C. catsup
1 C. water
1 t. Salt
1/4 t. pepper
2 t. brown sugar
1 t. dry mustard
1/2 t. paprika
1/2 t. chili powder
1 Tb. Worcestershire sauce
2 Tb. vinegar

Brown onion, green pepper, celery and hamburger then add rest of ingredients. Let simmer for 15-20 minutes. Dip over toast or hamburger buns. Makes 4-6 servings.

PHYLLIS CHAPLIN

SLOPPY JOES

5 lb. ground beef
5 green peppers
5 onions
2 cups chopped celery
2 cups catsup
1/2 C. brown sugar
1/2 C. prepared mustard
1/2 C. Worcestershire Sauce
Salt and Pepper

Cook ground beef, green peppers, onions and celery until meat looses color and vegetables are tender. Add other ingredients and simmer 1 hour. Makes 50 Sloppy Joes.

BERNICE LUTZ

SLOPPY JOES

1 lb. ground beef
1 pkg. sloppy joe mix
1 onion
1 can tomato sauce (season to taste)
2 cans of biscuits
grated cheese

Pull biscuits into squares and place in muffin pan. Brown ground beef and diced onion. Pour off fat. Add tomato sauce, sloppy joe mix and cook 5 min., then spoon into biscuit cups and bake 12 min. Remove from oven, add grated cheese and bake for 5 more min. (1 doz.)

CAROLYN GAUTIER

HOBO SANDWICH

Foil
Hamburger
Onion
Potatoes
Carrots
Catsup

Make pattys out of the hamburger, 1 for each sandwich, about 4 inches in diameter. Place onion slice on top. (Place on a piece of foil) Then put on catsup - not much - Next slice some potatoes and carrots onto the sandwich. Salt and Pepper. Fold foil around sandwich. Bake at 4:25 for 20 minutes.

JAN ALLEN

TACO SANDWICHES

Take bread dough and roll into a large round tortilla. Fry in hot oil until lightly browned on each side. Drain and fold in half. Fill as you would a taco: meat or beans.

FAITH HEWITT

GIRL SCOUT WALKING SANDWICH

Wash and polish an apple. The bigger the better. Very carefully remove the center with an apple corer. Cut crosswise into 5 or 6 slices, about 1/2 inch thick. Dab peanut butter on each slice, sprinkle with raisins and stack back together just as the slices came apart. Eat layer by layer.

MARY & FLORA DUNN

SANDWICH SPREAD
(For cold weather)

Smoked bacon
onions

Place bacon in frying pan and heat. Chop onion and sprinkle over bacon. When melted, place drippings in dish and let cool or refrigerate. Use as sandwich spread, sprinkle with salt.

KAY ECKARDT

BOLOGNA SANDWICH

2 slices of bread
1 slice bologna
1 hunk of lettuce
mayonaise
mustard (Optional)

Place 1 slice of bread on plate. Spread liberally with mayonnaise. Firmly slap on slice of bologna being careful not to splash mayonnaise on clothes. Apply mustard if desired. Place hunk of lettuce on bologna. Firmly grasp other slice of bread. Place on plate next to growing sandwich. Liberally spread with mayonnaise. Place second slice on top of sandwich, mayonnaise side down. Firmly take sandwich in both hands making sure no ingredients escape. -Eat- Serves one.

GARY ADAMS


eggs &
cheese
Avis Saith

E G G S & C H E E S E

EGG AND HAM BRUNCH (Judy Miller Siebach)
CHIPPED BEEF SCRAMBLED EGGS (Mary M. Howard)
VEGETABLE AND CHEESE OMELET (Esther Nelson)

SCRAMBLED EGGS AVOCADO (Zula B. Anderson)
MEDITERRANEAN OMELET (Mary Ann Miner)

OMELETTE FOR ONE PERSON (Tasma P. Dansie)
POACHED EGG (Shirley Mecham)
EGGS NEWPORT (Ada Fish)
CHEESE EGG ASPARAGUS CASSEROLE (Marian Hiskey)

EGG FOO YONG (Verna Lietz)
CHINESE BROWN GRAVY (Verna Lietz)
EGGS CONTINENTAL (Billie Rich)

EGGS IN THE NEST (Jane Haynie)
CHEESE SWIRLS (Hazel Huntington)
BAKED MACARONI LOAF DELUXE (Ellen Steele)

CHEESE PUDDING UNIQUE (Chloe A. Bruce)
CHEESE PUFF SOUFFLE (Corris L. Ashton)
CHEESE SOUFFLE (Martha Louise Hurst)

SWISS CHEESE FONDUE (Mary Furness)
HOLIDAY FONDUE (Marie Fox Felt)
CHEESE PIE (Kay Garske)

SPAGHETTI ALLA CARBONARA (Irene Eastmond)
PIZZA (Lola Meehan)

EGG AND HAM BRUNCH

12 slices bread
1 pound diced ham
12 oz. sharp chedder cheese
6 eggs
3 & 1/2 C. milk
1/2 t.dry mustard
1/2 t. salt
2 Tb.minced dried onion

Put slices of bread (crusts cut off) in bottom of greased pan. Put ham and grated cheese on top of bread slices.

Mix eggs, milk, dry ingredients and onion and pour over top. Cover with bread crumbs. Let set in fridge over night.

Bake at 350 deg. for 40 min.

JUDY MILLER SIEBACH

CHIPPED BEEF AND SCRAMBLED EGGS

1 package or glass chipped or smoked beef chopped
1 sm. onion or several green onion chopped
1 or more Tb. butter or bacon drippings
1 Tb. chopped green pepper if desired
6 eggs beaten
1/2 C. milk or more as desired
salt and pepper to taste

Melt butter in skillet and add chopped onion. Cook stirring often until onion is begining to brown. Add chopped beef and green peper. Cook stirring about 5 min. until onions and pepper are tender. Add milk to beaten eggs and add to beef mixture. Cook stirring constantly until eggs are done but not dry.

MARY MARLER HOWARD

VEGETABLE AND CHEESE OMELET

Eggs (two per person)
1/4 to 1/2 onion
1/4 to 1/2 bell pepper
1 tomato
shredded or diced cheese
salt
pepper
other spices to taste
(parsley flakes, paprika)

Sautee in butter onion, pepper and tomato. Break eggs into bowl and whip with fork. Add salt, pepper and other desired spices. Pour over vegetables in pan. Cook as normal for omelet or just scramble the eggs. Just before the eggs are done add the cheese to melt. Now it's ready to eat.

For variation you may add hot peppers, alphalpha sprouts, fresh mushrooms or black olives.

ESTHER NELSON

SCRAMBLED EGGS AVOCADO

8 eggs
1/2 C. light cream
1 t. salt
1/4 t. pepper
1 avocado, peeled and cubed (about 1C.)
2 Tb. butter or margarine
12 slices bacon, crisply fried and crumbled

Mix eggs, cream, salt and pepper with fork. Stir in avocado. Heat butter in skillet over medium heat until just hot enough to sizzle drop of water. Pour egg mixture into skillet.

As egg mixture begins to set at bottom and side, lift cooked portion with spatula so that thin, uncooked portion can flow to bottom. Avoid constant stirring. Cook until eggs are thickened throughout but still moist. Sprinkle bacon on eggs. Makes 6 servings.

ZULA B. ANDERSON

MEDITERRANEAN OMELET

8 eggs
4 slices bacon, crisp-cooked, drained, and crumbled
2 Tb. chopped green onion
1/4 t. salt
Dash pepper
1/2 C. sliced fresh mushrooms
2 Tb. butter
1/4 C. milk
1/2 C. (2 oz.) shredded sharp natural chedder cheese
1 recipe Mediterranean Sauce

With fork, beat together eggs, milk, bacon, onion, salt, and dash pepper till blended but not frothy. In 12 inch skillet, cook mushrooms in butter or margarine just till tender. Remove mushrooms and add to egg mixture. Return egg mixture to same skillet and cook slowly. Run spatula around edge, lifting to allow uncooked portion to flow underneath. When egg is set but still shiny, remove from heat. Sprinkle with cheese. Tilt pan and fold omelet in half. Roll onto platter. Spoon Mediterranean Sauce over. Makes 4 to 6 servings.

To make Mediterranean Sauce: In small saucepan, cook 2 Tb. finely chopped onion, 2 Tb. chopped green pepper, and 1/2 clove garlic, minced in 1 Tb. butter and 1 Tb. olive oil till tender but not brown. Stir in one 8 oz. can tomato sauce, 1 t. worcestershire sauce, 1/2 t. dried basil, crushed, 1/2 t. dried oregano, crushed, and 1/8 t. pepper. Simmer, covered, 10 min. Makes 1 C. sauce.

MARY ANN MINER

OMELET FOR ONE PERSON

Fry 2 pieces of bacon crisp. Slightly beat one egg. Add 1 t. milk. Dip centerslice of white bread (not crust) in egg mixture and let absorb entirely. Then brown on one side, turn over and lay one square slice of cheese on top. Put lid on pan while other side browns slightly. Serve with cranberry jelly. Can substitute 2 center slices of a Hotel Utah hard roll for bread.

TASMA P. DANSIE

POACHED EGG

Into a small saucepan, pour just enough water to cover bottom, then add milk to adepth of about 1/2 inch. Shake in a bit of salt and pepper. Add a small chunk of butter and drop in one egg. Now cook uncovered, letting milk boil gently till egg reaches desired doneness. Lift egg out with spatula, place in dish and pour the hot milk over it.

SHIRLEY MECHAM

EGGS NEWPORT

Blend 1 can cream of mushroom soup with 1/2 C. mayonnaise. Gradually add 1/2 C. milk. Add 1 t. chopped chives. Then 6 hard cooked eggs, sliced.

Layer eggs and mayonnaise sauce in a 1 qt. baking dish. Sprinkle 8 slices crisply cooked bacon, crumbled, around edge of dish.

Bake at 350 deg. for 20 min. Serves 4.

ADA FISH

CHEESE-EGG-ASPARAGUS CASSEROLE

1 C. soft bread crumbs
2 Tb. butter
2 Tb. flour
1/2 t. salt and pepper
1 C. milk
1 C. grated cheese
3 hard boiled eggs
1 lb. asparagus or 1 lg. can
2 pimentos, cut in strips

Place half of crumbs in bottom of greased casserole dish. Make white sauce of flour, milk, butter and seasoning. Add cheese and let melt. Place alternate layers of asparagus, egg slices, pimento strips and white sauce. Cover top with buttered crumbs. Bake at 350 deg. for 15 min. Serves 6.

MARIAN HISKEY

EGG FOO YONG

6 eggs, well beaten
1 small onion
1 can LaChoy Bean Sprouts (well drained)
1/2 t. salt
1/8 t. pepper
1 c. chopped veal, pork, beef, chicken, turkey or crab.

Combine eggs, bean sprouts, meat, onion, salt and pepper. Mix together lightly. Butter an electric fry pan. Pour mixture in and cook until set. Cut into serving pieces, turn and brown on other side. Serve with rice and Chinese Gravy.

VERNA LIETZ

CHINESE BROWN GRAVY

6 Tb drippings from roast beef or chicken
6 Tb flour
2 Tb LaChoy Soy Sauce
1 t LaChoy Brown Gravy Sauce
1 t salt
pepper to taste
1/2 C cold water
1 1/2 C hot water

Melt fat and blend in flour, sauces, seasonings and cold water. Add hot water, then cook, stirring until smooth and thick. Serve with Egg Foo Yong.

VERNA LIETZ

EGGS CONTINENTAL

(A good brunch dish served with fresh fruits and ham.)

1 C. sliced onion
8 eggs, hardcooked and sliced
1 can cream of mushroom soup
1 t. prepared mustard
1/4 t. dillweed or seed (optional)
6 slices bread, buttered and cut into triangles. (Thin rye bread is good.)
1 Tb. butter
1 & 1/2 C. shredded Swiss cheese
3/4 C. milk
1 t. salt
1/4 t. pepper

Saute onion in butter till tender -- not brown. Put in shallow 2 qt. baking dish. Top with egg slices, sprinkle with cheese. Beat remaining ingredients, except bread, till blended. Pour over cheese and overlap bread on top. Bake in 350 deg oven 30 to 35 min. till hot and bubbly. Serves 4.

(Tricia Nixon Cox had this one in a magazine. I used it for a family brunch on Christmas Day and we all thought it excellent.)

BILLIE RICH

(Galen's Traditional Breakfast)

Prepare hash browns using grated potatoes. When nearly done, make 3 or 4 slight indentations (nests) in the potatoes. Drop an egg into each, salt & pepper to taste, put lid on pan & continue cooking over low heat til eggs are done.

JANE HAYNIE

CHEESE SWIRLS

2 C. flour
1/2 t. salt
3 t. baking powder
2/3 C. milk
1/2 C. grated American cheese
4 Tb. shortening

Sift flour with salt and baking powder; cut in shortening until mixture resembles coarse crumbs. Add milk all at once and mix just until dough follows fork around bowl. Turn out on lightly floured surface. Roll 1/4 inch thick. Sprinkle cheese over dough. Roll jellyroll style and cut in 1/2 inch slices. Bake.

HAZEL HUNTINGTON

BAKED MACARONI LOAF DELUXE

1 & 1/2 C. uncooked elbow macaroni
5 t. salt
1/3 C. butter or margarine
3 C. grated cheddar cheese
1/4 C. minced onion
6 eggs, beaten
3 qt. boiling water
3 C. milk
2 C. soft bread crumbs
1/3 C. minced parsley
1/4 t. pepper

Cook macaroni in water to which 4 t. of salt have been added, about 9 min. or until tender. Drain, rinse with boiling water. Combine milk and butter, then scald. Pour over bread crumbs, add all remaining ingredients except eggs. Add eggs and macaroni, stirring until blended. Pour mixture into greased 10 X 5 X 3 glass loaf pan. Bake in moderate oven 325 deg. 1 hr.,ten min. or until knife comes out clean. Cool 10 min., unmold, Serve with mushrrom sauce. Makes 8 servings.

ELLEN STEELE

CHEESE PUDDING UNIQUE

3 slices bread buttered & cut in 1 in. cubes
2 eggs
1/4 lb. American or Old English cheese
2 c. milk
1/2 t. salt
1/4 t. dry mustard

Cover bottom of greased casserole with buttered bread cubes. Sprinkle with grated cheese & alternate layers of bread & cheese. Beat eggs, add milk & seasonings & pour over bread & cheese. Set in pan of water & bake in moderate oven for 1 hr. Serves 4-6.

CHLOE A. BRUCE

CHEESE PUFF SOUFFLE

1 Tb. butter
2 Tb. flour
1 t. salt
1 t. paprika
1/4 t. dry mustard
1&1/2 C. milk

When above sauce is cooked until smooth, add 1 C. of cheese; when melted, add 1 C. cooked rice, then 3 well-beaten egg yolks, fold in 3 egg whites beaten stiff. Bake 30 min. at 350 deg.
This Souffle never fails.

CORRIS L. ASHTON

CHEESE SOUFFLE

3 Tb. butter
3 Tb. flour
1 C. plus 2 Tb. milk
1/4 t. salt and dash of pepper
1 C. grated cheese
5 egg yolks beaten
5 egg whites beaten
Pre-heat oven to 325 deg.

Melt butter and blend in flour, salt and pepper. Gradually add milk. Cook until thickened. Add egg yolks, then cheese stirring until cheese is melted. Fold in egg whites, gently. Pour into 1 & 1/2 qt. casserole dish. Bake at 350 deg. in pan of hot water for 20 minutes. Turn to 325 deg. for 25 min. or until done. Serves six.

MARTHA LOUISE HURST

SWISS CHEESE FONDUE

3 Tb. butter
3 Tb. flour
1 t. salt
1/4 t. pepper
1/4 t. garlic salt
Dash of nutmeg
3 C. milk
2 packages (8 oz. each) process Swiss cheese, shredded
2 t. Worcestershire sauce
Bite-size pieces of French bread

Melt butter in chafing dish over direct heat. Stir in flour, salt, pepper, garlic salt and nutmeg. Add milk gradually and cook until sauce is smooth and thickened. Lower heat, add cheese by the handful, stirring untill cheese is melted after each addition. Stir in Worcestershire sauce. To serve, dunk bread into the fondue, stirring until bread is evenly coated. Makes 4 to 6 servings.

MARY FURNESS

HOLIDAY FONDUE

1 C. canned stewed tomatoes
1 med. onion, chopped
2 Tb. butter
1 or 2 canned chili peppers
1/4 t. dry mustard
Dash Worcestershire Sauce
1 lb. process American cheese (Velveeta)
1/2 lb. natural cheddar cheese(Cracker Barrel Sharp)

Drain tomatoes, saving liquid. Saute onion in butter. Cut seeds out of chili peppers and chop fine. In heavy saucepan, melt cheeses over low heat. Add drained tomatoes, mashing down and mixing. Add onion, mustard and chili peppers. Heat and serve with cubes of French Bread.

MARIE FOX FELT

CHEESE PIE

1 C. grated cheese
2 lg. potatoes
1 Tb. minced onion
1 tomato

Prepare mashed potatoes. Add grated cheese and onion. Blend well. Spoon mixture into baking dish. Smooth top with a fork. Sprinkle with cheese and garnish with tomato slices. Bake in oven until top is browned. Serve with tomato sauce. (1 can tomato soup and 1/4 C. water) Serves 2.

KAY GARSKE

(with egg and bacon sauce)

1 lb. spaghetini (very thin spaghetti)
4 egg yolks (or 2 whole eggs and 2 egg yolks)
1 C. freshly grated imported Parmesan cheese
8 slices bacon, cut into 1/4 inch strips.
Sprinkle of salt, pepper, and dabs of butter.
Cook spaghetti in 6 to 8 qts. water and 1 t. salt. While spaghetti is cooking, fry bacon. Pour off half of the grease. Cool bacon. Beat egg yolks. Add 1/2 C. parmesan cheese to egg yolks. Add bacon and remaining grease to egg and cheese mixture. When the spaghetti is cooked, drain it thoroughly in colander. Return to pan and slowly stir in the egg mixture, tossing and turning the spaghetti with two forks to coat every strand. (The heat of the pasta cooks the raw eggs on contact.) Serve with dabs of butter. Salt and pepper individual servings to taste. Pass remaining 1/2 C. of cheese at table. Serves 4.

IRENE EASTMOND

PIZZA

To make good pizza you need a very hot oven and a rich tomato filling.

Pizza Dough

1 package active dry yeast
1 & 1/4 C. warm water
1 t. salt
2 Tb. vegetable oil (Wesson or similar)
4 C. flour

Dissolve yeast in water, stir in oil, sift flour and salt together; stir into oil-water mixture. Knead vigorously on cloth or board until smooth and elastic about 15 min. Shape into ball; place in greased bowl; brush with oil, cover with damp cloth. Let rise double in bulk, about 2 hours. Form again into ball. Makes enough dough for 4 pizzas.

Pizza Filling

1 recipe of pizza dough
1 6oz. can of tomato paste
1/2 C. hot water
1 t. salt
1/2 t. oregano
1/8 t. black pepper
1 pound mozzarella cheese, sliced thin

Cut the dough into 4 pieces and knead or press into shape on 4 pie pans. Combine the other ingredients. Spread the tomato paste mixture on top of dough. Spread thin slices of cheese on top. Bake 550 deg. for 12 to 15 min.

LOLA MEEHAN

meat

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OLD TIME MEAT KEEPING
(1883 Cookbook Recipe)

Meat should be carefully examined every day in summer, wiped dry, and such parts as are beginning or seem liable to taint, particularly kernels, removed. In hot weather it may be kept for several days more than it otherwise would, by wrapping around it a linen cloth moistened with vinegar or equal parts of vinegar and water. The acid vapor keeps off flies, and the moisture causes cold by evaporation. Fresh charcoal bruised to powder has also the property, spread over the meat, of preventing it from spoiling for some time. Meat, when but slightly tainted, may be recovered by boiling it for some minutes with several pieces of fresh charcoal.

GLADE McQUARRIE

RULE FOR COOKING MEAT

Cook meat without salt, using slow and low heat until it's well done. This keeps its flavor and keeps it tender and easy to digest. Good for roasts or any kind of meat. For stews, begin cooking meat first, then add vegetables according to time needed to cook tender.

FREDA M. ENSIGN

CRANBERRY POT ROAST

3 to 4 lb. blade (roast)
1/4 C. lard or salad oil
1/4 C. enriched flour
2 t. salt
1/4 t. pepper
8 whole cloves
1 stick cinnamon
1/2 C. water
1 #300 can whole cranberry sauce
1 t. onion salt

Mix flour, salt, pepper, and onion salt. Drench pot roast in seasoning flour. Brown in lard or drippings. Add cloves, cinnamon and water, simmer for 3 hr. or until tender. Add cranberry sauce 1/2 hr. before serving. Serves 6 to 8.

HELENE B. MITCHELL

BAKED SHOULDER LAMB CHOPS

Get 1 in. thick lamb (shoulder) chops for each person. Season as desired with salt and pepper. Place on each, 1 or 2 slices each of onion, lemon and green pepper. Pour over this, 1 can tomato soup. Bake 1 & 1/2 hrs. in a 325 deg. to 350 deg. oven, covered except for last half hr. If you are baking more than 4 chops, you will need more than 1 can of tomato soup.

MARTHA M. SNOW

HERB-ROASTED LAMB

1 thin slice garlic clove minced
1 t. olive oil
1/8 t. salt
Few grains of freshly-ground black pepper
1 lg. lamb shank
1/8 to 1/4 t. marjoram minced
1/8 to 1/4 t. thyme minced
1/8 to 1/4 t. rosemary minced
1 t. flour
8 t. water

1. Combine garlic, olive oil, salt, and pepper. Rub into the lamb shank.
2. Sprinkle with marjoram, thyme, rosemary and flour.
3. Pour water into a small roasting pan.
4. Roast in a preheated 325 deg. oven until meat is fork-tender, about 2 hr. Baste occasionally and add more liquid if necessary. If you don't have fresh herbs, use a pinch of each dried herb. Serves 1.

ANNALEE M. OWEN

LAMB CURRY

2 lb. lamb shoulder cut into 1" cubes
1/3 C. butter
1 clove garlic (crushed)
1/2 C. chopped onion
1/2 C. chopped celery
1/3 C. flour
1 tsp salt
2 tsp curry powder
3 C. chicken bouillon
1 tsp. prepared mustard
dash of pepper

Brown meat on all sides in butter. Add garlic, onion and celery. Cook 5 min. Add flour, curry and salt, mix well. Add bouillon. Cook stirring constantly until thickened. Add reamining ingredients. Cover and simmer 45 min or until tender. Serve over rice and use coconut peanuts as condiments.

MARY ALICE VRONTIKIS

CURRY SAUCE

Cut into small pieces 1 & 1/2 lb. of stew meat. (It cuts more easily if frozen.) Brown stew meat with 2 medium onions. Season to taste with salt, pepper, celery salt, and curry powder. Add a lb. can of tomato paste, 1 lb. can stewed tomatoes, and 2 sm. cans of tomato sauce. Add chopped celery, green pepper, and a can of mushrooms. Simmer the sauce at least an hour, stirring, tasting, and adding water when needed. The longer you simmer it the better it will taste. Serve over rice.

CHERIE McDERMOND

HOME-STYLE STEAK

2 lb. round steak
1 can tomato sauce with mushrooms
2 Tb. vegetable oil
1 t. salt
1 t. prepared mustard
1/4 t. pepper.

Place meat on cookie sheet or baking pan on a large sheet of heavy-duty aluminum foil. Combine remaining ingredients and pour over meat. Bring ends of foil up over meat and wrap tightly so none of the marinade can leak out. Refrigerate for 2 hr. or over night. Bake at 350 deg. for 1 & 1/2 to 2 hr. or until done.

MARIE MORRELL

ALUMINUM WRAP STEAK

Individual serving of steak
Small potato cut in 1/2 inch slices
Sliced onion
2 carrots sliced down the middle

Place all ingredients on heavy aluminum wrap with onion on the top. Seal wrap around ingredients. Place in shallow pan. Bake in very hot oven for 30 min. or until done.
NOTE: If chuck steak is used, use tenderizer, put in potato and carrot whole and bake about 1 hr. or until done. Serves 1.

ANNALEE M. OWEN

SWISS MISS STEAK

1/2 Tb. butter or margarine
2 lb. chuck steak (1 inch thick)
1 envelope onion soup mix
1 can mushrooms
1/2 green pepper, sliced
1 lb. can tomatoes, drained and chopped (reserve juice)
1 Tb. chopped parsley
1/4 t. salt (optional)
Pinch of ground pepper
1/2 C. juice from tomatoes
1 Tb. A-1 steak sauce
1 Tb. cornstarch
24 inch sheet of heavy-duty aluminum foil

Spread center of aluminum foil with butter. Cut steak into serving portions. Arrange on foil slightly overlapping each portion. Sprinkle with onion soup mix, mushrooms, green pepper, tomatoes. Season. Mix juice, A-1 sauce and cornstarch. Pour over meat and vegetables. Bring foil over and double-fold the edges to seal tightly. Place in baking pan or corning-ware casserole. Bake 2 hr. at 365 deg. oven. Roll back foil and sprinkle with parsley. Serves 4 generously.

LINDA C. HALLIDAY

STEAK SAN MARCO

2 lb chuck steak, 1 in. thick, cut into serving pieces
1 envelope Lipton onion soup Mix
1 can Italian peeled tomatoes
1 t. oregano
freshly ground pepper and garlic powder to taste
2 Tb. cooking oil
2 Tb. wine vinegar

In large skillet, arrange meat. Cover with soup mix and tomatoes. Sprinkle with oregano, garlic powder, pepper, oil and vinegar. Simmer covered for 1 & 1/2 hr. or until meat is tender. Serves 4 to 6.

CHRIS FAIRCLOUGH

MEXICAN STEAK

1 flank steak
2/3 C. flour
4 Tb. fat
2 Tb. chopped onions
4 Tb. chile sauce or catsup
2 C. tomatoes
1/8 t. pepper

Wipe off the steak with a damp cloth. Pound the flour into the steak and sprinkle both sides with salt and pepper. Place the fat in pan and brown both sides in hot fat. Put onions on top. Add tomatoes and chile sauce. Cover with lid and bake in a slow oven. Serve while hot. Serves 6.

ARSTANIE NYE

BEEF STEAK AND KIDNEY PIE

Filling: Bread, onion and small-cut celery. Season with just salt and pepper (absolutely no spices).
Use one whole round beef steak, if thick, pound until thin and cut in squares and roll up with the filling. Tie each square roll with clean string and place in deep pan.
Soak beef kidney in cold water and salt all night. Cut up in pieces and place with the tied rolls of steak and cook slowly on top of range until well done. Cover whole pan with a rich biscuit dough and butter, preferably, or use a crust and bake until a nice brown in the oven.

WILHELMINA R. HESS

AMERICAN SHORT RIBS OF BEEF

3 lb. beef short ribs
2 t. minced garlic
1 small onion
2 C. canned tomatoes
1 t. paprika
Salt and pepper

Place short ribs in kettle and slice onion over the top. Cover with water. Add garlic. Cover kettle tightly and cook slowly for 2 hr. Transfer short ribs to greased baking dish, add tomatoes and seasonings, cover and cook in slow oven 300 deg. for about 1 hr. or until short ribs are very tender. If desired, remove cover for last 15 min. of cooking so that short ribs will brown slightly. Serves 6.

MARY ANN MINER

SWEET AND SOUR SPARERIBS

Use 2 lb. spareribs, cut in pieces. Bake and brown in pan for 1/2 hr. Pour off the excess fat. Cook and thicken the following:

1 C. sugar
4 t. cornstarch
1 C. vinegar
4 t. soy sauce

Pour this mixture over the meat. Put in a covered pan and bake at 250 deg. for 2 or 3 hr. Can use pork chops the same way.

HELEN CHRISTENSEN

FILETTO RIPIENO
(Beef fillet with ham and cheese)

6 fillets of beef, cut 3/4 inches thick.
6 slices cooked ham, sliced very thin (or use Italian proscuitto)
6 thin slices mozzarella or Swiss cheese
1 t. salt
1/4 t. freshly ground black pepper
1/3 C. flour
2 eggs, beaten
1/2 C. dry bread crumbs
5 Tb. butter

Cut the steaks horizontally through the middle, leaving one side attached. Open like a book. Put a slice of ham and a slice of cheese on each, then close up, pressing the edges together firmly. Season with the salt and pepper. Then dip in the flour, the eggs, and finally the bread crumbs. Melt the butter in a skillet. Saute the steaks 5 min. on each side or to desired degree of rareness.

IRENE EASTMOND

VEAL SCALOPPINE

1 lb. veal, cut into thin, even slices
Flour for dredging
Salt and freshly ground black pepper
3 Tb. butter
1/2 lb. fresh mushrooms
2 Tb. concentrated bouillon
1 celery stalk, diced
1/2 pkg. frozen peas

Pound veal lightly until very thin. Dredge with flour seasoned with salt and pepper. Heat the butter in a skillet, saute the mushrooms and set aside. In the same butter, add veal and brown on both sides. Add bouillon, celery, and mushrooms and simmer slowly, stirring often for 5 min. Add peas and simmer until they are just warm, about 2 min. Use other seasonings as desired, cayenne, white pepper, oregano, etc. all in pinches. Excellent with tossed green salad and Italian dressing.

MAY ANDERSEN

BEEF TOMATO

1 lb. beef (sliced very thin)
4 good sized tomatoes
2 round onions
2 bell peppers
4 stems green onions
3 Tb. soya sauce
2 t. sugar

Marinate beef with soya sauce and sugar before frying. Fry beef quickly, until beef changes color. Take out from frying pan, leaving gravy in to fry the onions, bell peppers, tomatoes and green onions. Thicken gravy with corn starch.

DOROTHY S. GLAD

BEEF TOMATO

1/2 lb. beef
2 lg. tomatoes, cut in wedges
2 stalks celery
1 lg. round onion

Gravy:
1/2 t. salt
1 t. cornstarch
1/2 t. sugar
1 t. soy sauce
1/4 C. water

Sauce:
1/4 t. salt
1/2 t. sugar
1 t. soy sauce
1 t. cooking oil

1. Marinate beef with sauce for 5 to 10 min. Pan fry gently for 1 min. Remove from pan.
2. Pan fry onion, celery and tomatoes.
3. Add gravy. Mix and cook gently for 2 min.
4. Add beef. Mix well and serve.

PATRICIA PALUMBO

DUTCH CUTLETS

Beat an egg in a dish, crumble bread on a plate, melt butter in a pan. Salt and pepper meat cutlets (veal or pork), dip first in egg, then in bread crumbs and fry in hot botter. Brown both sides, do not burn. Turn heat down, put lid on and cook slowly until done.

GEERTRUIDA VELDHUIZEN

WIENER SCHNITZEL

Salt & pepper lean veal cutlets. Dip in beaten egg yolk then in fine bread crumbs. Fry in butter just until tender.

ELIZABETH GEISTER

ROLADEN
(German Recipe)

Big slices of round steak, brown and simmer until done. Fill with chopped onions and bacon. Can also use chopped dill pickle. Salt and pepper to suit your taste. Roll and bake in oven until tender. Very good served with sweet and sour red cabbage and mashed potatoes.

MARATHA BUCHER

ROLADEN

4 or 5 flank or round steaks, cut thin
Bacon, cut into 4 inch strips
Pickles, cut into strips
Onions, cut into strips
Mustard
Salt
Pepper
3 or 4 bay leaves
Tooth picks or string or thread

Stretch meat out on table. Spread mustard over meat. Salt and pepper meat to taste while it is stretched out. Lay pickles, bacon, and onions in groups in rows, leaving a space between each group. Roll up slowly until a roll is formed. Tie string around meat to hold meat together or use tooth picks to hold meat together. Grease pot and brown each piece of meat on all sides. Put all meat into one pot and add water to about 1 or 1 & 1/2 inch. Add bay leaves. Bring to a boil, then simmer meat about 4 to 5 hr. until tender. Add more water if needed. Take out meat and use the juices to make a gravy. Use flour or corn starch, a pinch of cloves and dry mustard, and stir until thickened.

HELEN GRUBE

SAUERBRATEN
(German Recipe)

1 & 1/2 lb. beef roast

Marinade:
1 C. wine vinegar
1 t. salt
2 C. water
1 lg. onion, cut
5 peppercorns
1 whole clove (spice)
1 carrot, sliced
2 juniper berries

Sauce:
1 C. sour cream
1 Tb. flour
Salt and pepper to taste
Sugar, as needed

Combine ingredients of marinade and cook quickly. Pour, while hot, over washed beef roast. Let marinate in refrigerator for 2 or 3 days, turning meat occasionally. Then drain meat and strain marinade. Cook the beef as you would a roast, using a little fat, and the strained marinade as liquid. Baste from time to time with marinade, cooking for about 90 min. Meanwhile, prepare sauce. Mix flour and sour cream together, along with a little of the marinade, (the more marinade used, the more sour the sauce will be.) Add sugar, salt, and pepper to taste. Cook, stirring, until it thickens. When roast is done, remove it from pan to platter for serving, and either pour sauce over roast or serve sauce separately.

TRAUTE K. ANKE

HUNGARIAN GULASCH
(German Recipe)

1 & 1/2 lb. beef cubes
2 onions, diced
1 t. paprika
Sprinkling of whole caraway seeds
Salt to taste
Pepper, optional
1 clove garlic, minced
6 Tb. pork fat or butter, etc.
2 Tb. tomato paste
Grated lemon rind
2 Tb. sour cream
Sugar, if desired

Fry onions in fat. Add minced garlic clove and tomato paste. Add beef cubes and stir. Sprinkle paprika over meat and add water from time to time during cooking. Simmer with lid on pan. When done, add whole caraway seeds, grated lemon rind and salt. Last, add sour cream and sugar, if desired, also pepper. Serve over noodles, mashed potatoes, or rice.

TRAUTE K. ANKE

HUNGARIAN GOULASH

1 lb. lean pork, cubed
1 lb. beef, cubed
1 lb. lamb or veal, cubed
1 lg. onion
3 Tb. butter
1 Tb. paprika
1 clove garlic, crushed
Salt and pepper to taste
1 C. sour cream
1 can mushroom soup
1 # 2 & 1/2 can sauerkraut

Chop onion and brown in butter. Add paprika. Add the cubed meats, crushed garlic, a little water and simmer until tender, slowly, several hours.

Boil sauerkraut for 1/2 hr., then drain. Add kraut to the meat mixture. Add the sour cream and soup and stir, all together. Let this sit overnight, if possible. Place baking dish in oven and bake 325 deg. for one hr. Best when made the day before you plan to bake and serve, as this allows the flavors to blend.

SHIRLEY SWARTZ

SHISH KEBABS AND PILAF
(Armenian)

Shish Kebabs:

2 lb. boned leg of lamb, cut in 1 & 1/2 inch cubes
1/3 C. salad oil or olive oil
1 small yellow onion, peeled and sliced thin
1 small clove garlic, pressed
Chopped parsley
1/4 t. pepper
3/4 t. salt
1/4 t. paprika
Pinch of dried herbs, thyme, basil, etc.
2 bay leaves
Chunks of green pepper
Chunks of onion
Cherry tomatoes

Arrange lamb cubes in shallow dish. Prepare marinade and pour over lamb. Cover with dampcloth, let marinate for 4 to 5 hr. Place cubes on skewers, brush with marinade and broil 4 to 5 inches from heat for 5 to 7 min. Alternate vegetables on skewers, brush with marinade and broil for 2 to 3 min.

Pilaf: (Armenian Rice)

1/4 C. butter
1/2 C. white rice
1/2 C. brown rice
2 Tb. minced onion
2 C. canned chicken broth

Melt butter in saucepan. Add white and brown rice with onion. Cook, stirring constantly until rice is browned. Add broth, cover, simmer for 20 to 25 min. or until liquid is absorbed and rice is tender.

LEONE JACOBS

"CARBONADA"

1/2 cup oil
2 garlic cloves, finely chopped
1 medium onion, finely chopped
2 medium tomatoes, peeled and cut up
1/4 lb. butter
1 1/2 lb. sirloin, cubed
1 potato, diced
1 small piece squash, diced
1 sweet potato (small), diced
3 ears young, sweet corn
3 fresh peaches, dried or sliced
3 cups bouillon
1 bouquet garnie
1 apple, diced
1 cup rice

In medium sized pan, cook garlic and onions until light gold in color. Add meat, and cook for 3 to 4 minutes, stirring for even browning. Then add butter, bouquet garnie, the potato, squash, sweet potato, corn, bouillon, and salt and pepper to taste. Cover and simmer about 15 minutes. Then add rice, apples and peaches, and continue cooking at very low heat until rice is tender, some 20 minutes. Add bouillon if needed. Dried peaches can also be added for tangier flavor.

ELENA MARIA LEMA

FRENCH BEEF-VEGETABLE CASSEROLE

6 slices bacon
1 lb. lean beef chuck, 1/2-inch thick
1/2 C. flour
1 t. salt
1 C. water
2 Tb. parsley
1/2 garlic clove
1/2 t. thyme
1 can (10 & 1/2 oz.) condensed beef broth
6 med. potatoes, peeled and halved
12 small white onions, peeled
3 carrots, sliced lengthwise
1 can (4 oz.) mushroom stems and pieces finely chopped

Cook bacon until crisp; drain on paper towels; reserve the drippings. Cut beef into cubes. Shake a few cubes at a time in paper bag containing flour and salt. Brown cubes on all sides in bacon drippings; remove to 2-qt. casserole. Pour water into electric blender; add parsley, garlic, thyme and beef broth; blend until solid ingredients are pureed. Pour over meat in casserole. Cover casserole; bake at 350 deg. for 1 hr. Stir potatoes, onions and carrots into casserole. Replace cover. Bake 1 hr. longer or until vegetables are done. Stir in the mushrooms. Crumble bacon; scatter on top with additional chopped parsley. Makes 4 to 5 servings.

MARY A. DAME

SAVORY MEAT PIE

1/4 C. chopped onions
2 Tb. green pepper
2 C. mixed vegetables
Salt and pepper to taste
2 C. diced meat, beef or ham cooked beforehand
1 & 1/2 C. liquid roast gravy, soup stock, or milk

Put in baking dish with biscuit dough. Bake in 2 qt. dish at 425 deg. Serves 4 to 6.

MELISSA BILLINGS

CORNED BEEF NOODLE CASSEROLE

1 (7 oz.) pkg. med. noodles, cooked
1/2 lb. cubed American cheese
1/2 C. chopped onion
1 can corned beef, broken and flaked
1 C. milk, approx.
Mushrooms, optional
Green pepper, finely cut, optional
1 stalk of celery, cut up
Grated cheese
1 can cream of mushroom soup

Combine noodles, cubed cheese, onion, pepper, celery and corned beef and stir well. Combine soup and milk; pour over corned beef mixture. Add additional milk, if necessary. Add mushrooms. Pour into baking dish. Bake for 35 min. in 350 deg. oven, covered. Remove cover. Sprinkle with grated cheese and bake for 10 min. more.

SHIRLEY SWARTZ

CORNED BEEF CASSEROLE

One 8 oz. pkg. noodles
One 12oz. can Corned Beef
1/4 lb. grated American Cheese
1 c. Cream of Chicken Soup
1 c. milk
1/2 c. cooked onions
3/4 c. buttered crumbs

Cook and drain noodles. Combine with other ingredients then top with buttered crumbs. Bake 350° F. for 45 min. Serves 6-8.

DIANE CHRISTENSEN

CHOP SUEY

2 bags of long rice
1 or 2 cans corned beef
1 onion
1 bottle soy sauce
1/2 Tb. Wesson oil
4 or 5 C. hot water

Cook rice in water. Fry cornbeef and onion in oil. Add to rice. Add soy sauce.

LOITI GAUTAVAI

HURRY UP HASH
(Fast, easy, and good)

1 can (1 lb.) roast beef hash
2 Tb. shortening
2 t. prepared mustard
1 lg. tomato, sliced
1/4 t. garlic salt
1/4 C. grated american, cheddar, or parmesan cheese

Open can of hash at both ends and slide out in one piece. Cut into four slices and fry in hot shortening for about 5 min. Turn, spread with mustard, top with tomato slice, sprinkle with garlic salt, and sprinkle cheese over all. Cook about 5 min. longer or until cheese begins to melt. Serves 4.

TWILA HOWELL

CHIPPED BEEF GRAVY

1 pkg. or glass of chipped or smoked beef, cut into pieces
1 sm. onion, chopped
2 or more Tb. flour
1 Tb. or more butter, margarine, or bacon drippings
Milk - about 2 C.
Salt and pepper

Melt butter in skillet and add chopped onion. Cook until slightly brown; add beef and cook until onions are tender stirring often so onions won't burn. Add flour, stir and cook until flour is brown. Add milk, stirring until thickened and boiling. Cook about 5 min. longer. (Peas may be added if desired) Serve over toast, patty shells, mashed or baked potatoes, or just plain.

MARY MARLER HOWARD

DELICIOUS GRAVY

3 Tb. butter or meat drippings in frying pan. Add 2 Tb. white flour and let it brown. Add 1 C. milk, 3 Tb. worcestershire sauce, 3 Tb. Heinz tomato ketsup, and salt to taste. Add water for desired consistency. Boil and serve hot.

CLIFFORD NELSON

SEGADIENEN GOULASH
(German)

1/2 - 1 head of cabbage
1/2 - 1 lb. beef cut in cubes (use left over roast)
1 c. brown gravy

Mix ingredients & simmer until cabbage is tender. Can include mushrooms, celery, etc. if desired.

RACHEL KEARNEY

PARTY BAKE PORK CHOPS

4 lean pork chops
4 thin slices onion
1/4 C. uncooked rice (not instant)
1 can (1 lb. & 13 oz.) whole tomatoes
1/2 to 1 t. salt
Pepper

Season chops on both sides with salt and pepper. Brown on both sides lightly in a greased hot skillet. Top each chop with onion slice, 1 t. rice, and cover with whole tomatoes. Add the remaining tomatoes and juice to skillet. Season with salt. Cover tightly, simmer over low heat or bake in foil-covered baking dish in 350 deg. oven for 1 & 1/2 hr. or until tender. Serves 4.

VON CHRISTENSEN

PEACHY PORK CHOPS (OR PORK STEAKS)

4 pork chops, 1/2 inch thick
1 Tb. cooking oil
3/4 t. dried basil, crushed
Dash each of salt and pepper
1 16-oz. can (2 C.) sliced peaches
1 Tb. vinegar
2 beef bouillon cubes, crushed
Hot cooked rice
1 Tb. cornstarch
1 Tb. water
2 t. snipped parsley

In large skillet, brown chops in hot oil. Drain off excess fat. Sprinkle with basil, salt, and pepper. Drain peaches, reserving syrup; add water to syrup to measure 1 & 1/2 C. Add syrup mixture, vinegar, and bouillon cubes to skillet. Cover and simmer 30 min. or till meat is tender. Add peach slices, simmer, covered, 5 min. more. Arrange chops on top of hot rice on platter; keep warm. Stir together cornstarch and water, add to skillet. Cook and stir till thickened and bubbly; stir in parsley (optional). Spoon some sauce atop meat; serve remaining sauce. Makes 4 servings.

MARY ANN MINER

BAKED APPLE CHOPS

4 - 6 pork chops, 1 inch thick
Dash of salt, pepper, and sage
Oil
2 Tb. flour
1 C. hot water
1 Tb. vinegar
1 C. raisins
3 tart apples, cored and sliced 1/4 inch thick
3 Tb. molasses or brown sugar

Season chops with salt, pepper, and sage. Brown in small amount of oil. Remove from skillet, stir flour into skillet, stir in water, vinegar and raisins. Arrange chops in casserole. Top with apple slices. Pour molasses or brown sugar over apples. Add flour mixture. Bake covered at 350 deg. for 1/2 hr.

MERLE McCORMICK

PORK CHOPS SUPREME

Pork Chops
Thin slice of onion, one per chop
1/2 C. catsup
Thin slice of lemon, one per chop
Brown sugar

Top each browned, seasoned pork chop with 1 thin onion slice and 1 thin lemon slice. Sprinkle with brown sugar. Add 1/2 C. catsup. Bake in shallow pan at 350 deg. for 30 to 45 min. or simmer on top of stove.

BLANCHE BLOSSER

COUNTRY PORK CHOPS

6 loin chops
1/2 C. diced carrots
1/2 C. diced celery
3/4 C. water
1/4 C. catsup
2 Tb. instant onions
2 Tb. prepared mustard
2 t. worcestershire sauce

Brown seasoned chops in greased pan about 15 min. Put carrots and celery in casserole. Arrange browned chops on top. Blend all other ingredients; pour mixture over chops and bake at 350 deg. for 50 min. Remove cover, bake 15 min. more. Serves 6.

MARGARET D. REYNOLDS

BAKED PORK CHOPS & SAVORY DRESSING

4 pork chops, about 1/2 inch thick
1 sm. or med. onion, chopped
1 stalk celery, chopped
1 - 2 Tb. butter, margarine, or bacon drippings
2 eggs, beaten
3/4 C. milk
1 bouillon cube
Bread cubed, 1/2 loaf or a little more
1 t. crumbled sage
Salt and pepper

Melt butter in skillet, add pork chops and slightly brown on both sides. Remove from skillet and place in a greased baking dish. Cover with Savory Dressing and bake about 45 - 60 min. at 350 deg.

Savory Dressing:

After chops are removed from skillet, add onion and celery and brown. Add 2 Tb. butter and about 3/4 C. hot water. Cook, stirring until onions and celery are brown and juice is brown; add bouillon dissolved in 1/2 C. hot water. To bread cubes, add sage, salt, pepper, and eggs; mix well. Add onion mixture and mix well, then add the milk and mix again. Don't let the dressing be too wet. Cover the pork chops and bake.

MARY MARLER HOWARD

BAKED PORK STEAKS AND RICE

6 (1 & 1/2 lb.) pork shoulder steaks
2 Tb. shortening
1 & 1/2 t. salt
1/2 t. pepper
1 C. uncooked rice
3 & 1/2 C. chicken bouillon
1/4 t. poultry seasoning
1/2 C. diced onions

Brown pork steaks in shortening, remove from skillet and season with salt and pepper. If steaks are very fat, dip out part of the drippings.

Brown rice, stirring constantly. Add remaining ingredients. Pour into a 3-qt. casserole, place steaks on top, cover and bake in moderate oven, 350 deg. for 1 hr. Makes 6 servings.

NORMA CHUDLEIGH

PORK AND WILD RICE CASSEROLE

6 to 8 center-cut pork chops
1 pkg. white and wild rice mix (M.J.B.)
1 can cream of mushroom soup
1 soup can milk
Salt and pepper to taste

Brown chops in frying pan, then place in casserole. Combine in mixing bowl, the rice mix and spices in mix, soup, and milk. Blend together and pour over chops. Cover and place in 325 deg. oven for approx. 45 min. or until chops are tender.

LA PRELE RICKARDS

HAM AND RICE DISH

2 C. long grain brown rice
4 C. water
1 can peas
1 med. onion
2 to 2 & 1/2 C. diced cooked ham
Salt, pepper, seasonings to taste

About 1 to 1 & 1/2 hr. before serving, cook rice. Bring rice to boil. Reduce heat to simmer and cover. Simmer for at least 30 min. until rice is done. Add peas, onion, and ham. Season to taste and heat through. Serve with cooked carrots. Serves 4.

ESTHER NELSON

PORK CHOP CASSEROLE

6 pork chops, fry and brown on both sides, and salt and pepper. Place on top of each chop a ring of onion and green pepper. Pour 1 C. raw rice over chops. Mix 1 can celery soup, 1 can chicken rice soup, and 1/2 can milk. Pour over the chops and bake for 1 hr. covered, then uncover and leave 1/2 hr. more.

MYRLE McGREW

SPAGHETTI AND PORK CHOP CASSEROLE

4 pork chops
1/4 t. pepper
1 t. salt
Flour
2 Tb. fat
1/2 8 oz. pkg. spaghetti
1 10 & 1/2 oz. can condensed tomato soup
1/2 soup can water
1/4 lb. processed cheese
1 peeled med. onion, minced

Sprinkle chops with 1/2 t. salt, 1/8 t. pepper, dredge with flour, brown in hot fat.

Cook spaghetti tender in boiling, salted water. Drain. Add remaining ingredients and remaining salt and pepper. Turn into a 2-qt. casserole. Top with chops. Bake in moderate oven of 350 deg. for 1 hr. or until tender. (Cover casserole pan) Serves 4.

JANET REID

ONE-POT PORK CHOP SUPPER

4 pork chops
1 can tomato soup
1/2 C. water
1 t. worcestershire sauce
1/2 t. salt
1/2 t. caraway seeds
6 to 8 whole small potatoes, cut up
4 small carrots, cut up

Brown chops, pour off fat, add rest of ingredients and cover. Simmer for 45 min.

JUDY REEP

HAWAIIAN PORK

2 eggs
4 Tb. flour
1 t. salt
1/4 t. pepper
6 Tb. shortening
Cooked pork or ham
5 Tb. cornstarch
2 green peppers
1 flat can of pineapple
5 Tb. of soy sauce
1/2 C. vinegar
1/2 C. sugar
Fat drippings from meat

1. Mix together 2 eggs, flour, salt and pepper. Cube cooked pork or ham, then dip in egg batter and brown in the shortening. Cut pineapple and peppers into chunks and add to meat. Cover and cook slowly for 10 min.

2. Add enough water to pineapple juice to make 1 C. Combine with soy sauce, corn starch, vinegar, sugar, and fat drippings from meat. Then cook until clear. Pour over meat, simmer for 5 min. Serve over cooked rice or noodles.

FAITH HEWITT

SWEET AND SOUR PORK

1 20 oz. can pineapple chunks, drained
1/3 C. vinegar
4 t. soy sauce
1 & 1/2 t. salt
1/8 t. pepper
1/2 C. water
1/3 C. brown sugar
1/3 C. flour
Garlic
2 Tb. butter
2 lb. pork shoulder
1 tomato, cut in wedges
1 green pepper, diced
1 onion, chopped
6 servings of rice

Cut pork in small cubes and brown in butter. Combine vinegar, soy sauce, salt, pepper, water, brown sugar, flour, and garlic. Pour over pork, add tomato, green pepper, and onion. Simmer until meat and vegetables are tender. Serve with rice.

MARIANNE BELL

PINEAPPLE GLAZED HAM

Sliced ham
3/4 C. orange juice
1/4 C. brown sugar
6 slices pineapple

Preheat skillet to 350 deg. Place ham in skillet and cook it for 10 min. on each side. Remove ham and keep hot. Pour orange juice into skillet and add brown sugar. Bring to boil and add pineapple. Glaze the fruit. Arrange pineapple on top of ham and pour orange juice mixture over ham. Serve at once.

JUDY TAYLOR

TROPICAL PIGS IN BLANKETS

1 can cheddar cheese soup
4 bananas
4 slices of ham

Wrap bananas in ham and place in casserole dish. Pour cheddar cheese soup over bananas and ham. Bake in oven at 350 deg. for 25 min.

CONNIE BECK

HAM LOAF

1 lb. veal, lean ground
1 lb. ham, lean ground
1 egg
1 C. bread crumbs
2 C. milk

Mix well. Pack in pan, cover with brown sugar and some cloves. Bake for 1 & 1/4 hr. at 375 deg. Serves 10.

HELEN CHRISTENSEN

HAM LOAF

1 lb. ground uncooked ham
1 lb. ground beef
2/3 C. fine crumbs
1 can undiluted canned milk
1/4 t. salt
1/4 t. celery salt
1/4 C. grated onion
1/4 C. chopped green pepper
1/4 t. seasoning salt

Blend all ingredients well. Place mixture in foil-lined loaf pan. Bake at 350 for 1 hr. Allow loaf to stand for 10 min. before turning out on platter.

MARIE MORRELL

HAM LOAF

1/2 lb. ground lean ham
1/2 lb. ground lean fresh pork
3/4 lb. ground lean beef
3 eggs beaten together
1/2 small onion chopped fine or 2 t. dried onion flakes
2 & 1/2 slices stale bread crumbs rolled fine
1 can Campbells Tomato Soup (not cream of tomato)
Mix well. Place into pyrex loaf pan and bake 1 & 1/4 hr. in 300 deg. oven.

VILATE J. THATCHER

HAM LOAF IN SOUR CREAM CRUST

Combine:
4 C. ham diced
2 Tb. minced onion
1/2 C. shredded swiss cheese
1 egg, beaten
1 can chopped mushrooms with their own liquid

Stir to blend, cover, and keep cool until ready to use.

Crust:

Mix 2 C. unsifted flour and 1/2 t. salt. Cut in 3/4 C.butter. Mix 1 beaten egg with 1/2 C. sour cream. Stir into flour. Press into a ball. Keep covered in a cool place or refrigerator until ready to use. Roll out half of the dough into a rectangle 6 x 14 inches. Place on baking sheet. Place ham mixture, shaped in a loaf in the center of the dough. Fold dough up against side of loaf. Fit the second piece of dough over and seal. Prick in several places. Wrap tightly and refrigerate overnight. Brush with milk. Dough scraps can be cut in decorative shapes and placed around loaf. Bake for 30 to 35 min. at 375 deg.

FERN ROYER

HAM OR SPAM CASSEROLE

Grind the following with medium grinder:

1 can Spam or equivalent of leftover cooked ham
1/4 lb. nippy cheese
1 large dry onion

Add:

1 & 1/2 C. milk
2 beaten eggs
1 can cream mushroom soup
6 slices of bread (crumbed)

Season lightly with lawry salt and mix all together. Reserve a little of ground cheese for the topping. Place in well greased casserole and let stand in refrigerator 4 to 5 hrs. or overnight. Bake for 1hr. at 350 deg. Serve plain or with favorite sauce or slice of chilled cranberry jelly. About 8 servings.

JANE MACKAY

CALICO HAM CASSEROLE

4 pkg. frozen mixed vegetables
1/4 C. butter or margarine
3 C. 1/2 inch fresh bread squares
1 C. flour
1 t. salt
1/4 t. pepper
2 t. dry mustard
2 t. worcestershire
6 C. milk
3/4 C. butter or margarine
1 grated med. onion
2 to 3 C. grated process sharp cheddar cheese (1/2 to 3/4 lb.)
2 lb. fully cooked or ready to eat ham, cut into strips about 1 & 1/2 by 1/4 inches wide

Day Before: Cook vegetables as label directs. Meanwhile, in large kettle, melt 1/4 C. butter, add bread squares, and toss well. Remove buttered crumbs, set aside. In bowl, mix flour with salt, pepper, mustard, worcestershire; slowly stir in about 2 C. milk. Heat rest of milk in same large kettle used for crumbs; then stir in flour mixture and 3/4 C. butter. Cook over low heat, stirring often, until smooth and thickened; add onion and cheese. Cook, stirring often, until cheese is melted. Add drained vegetables and ham. Pour into two 12 x 8 x 2 baking dishes (I used two 2-qt. casseroles.) Refrigerate along with crumbs. About 1 hr. before serving: Start heating oven to 350 deg. Sprinkle top of each baking dish with buttered crumbs. Bake, uncovered for 40 min. or until hot. (I put some extra cheese on top along with the crumbs.) Serves 25.

ZULA B. ANDERSON

HAM-PORK ROLLS

1 lb. ground ham
1 & 1/2 lb. ground fresh pork
1 & 1/2 C. bread crumbs
2 beaten eggs
1 C. milk

Combine all ingredients and form into rolls about the size of a lemon. Cover with sauce.

Sauce:

1 C. brown sugar
1 t. dry mustard
1/2 C. vinegar
1/2 C. water

Pour over rolls and bake 1 hr. in 325 deg. oven. Makes 20 rolls.

LAVON CANNON

PORK HASH

1 lb. minced pork
1 t. salt
1 t. sugar
1 t. cornstarch
1 Tb. soy sauce
2 Tb. water
1 Tb. chopped onion
1 t. cooking oil

Mix all ingredients together. Steam for 30 to 45 min. or until pork is well done.

PATRICIA PALUMBO

PENNSYLVANIA DUTCH SCRAPPLE

lb bulk pork sausage
chicken bouillon cubes
1/2 C boiling water
C yellow cornmeal
/4 t salt
/3 t dried thyme leaves crushed
ash ground cloves.
All-purpose flour
1 beaten egg
2 Tb milk
shortening
warm maple syrup
butter or margarine

In skillet brown the sausage slowly, stirring to break into mall pieces; drain off fat. Dissolve bouillon cubes in boiling ater; add to sausage. Bring to boiling. Slowly stir in cornmeal, alt, thyme and cloves. Stir and cook 5 min. Pour into greased 9×5×3 oaf dish. Chill till firm. Unmold and cut in 1/2 in. slices. ip in flour then in a mixture of egg and milk, and again in flour. n skillet slowly brown in hot shortening 8 to 10 min. on each side. erve with syrup and butter. Makes 6 servings.

RONALD F. APGAR

PHILADELPHIA SCRAPPLE

Cook a 2 lb. piece of lean pork covered with 2 qt. salted water until tender. Take pork out and grind it up finely. Stir about 1 or 2 C. cornmeal into the broth. Cook, stirring, until thick. Add ground pork, season with sage, pepper, celery salt, etc. Put in buttered loaf pan. Chill, then slice and fry.

IRMELL HUMMELL

SAVORY SAUSAGE

2 Tb. fat or oil
1 lg. onion, sliced
1 C. uncooked rice
1 #2 & 1/2 can tomatoes
1 C. water
1 C. diced celery
1/2 lb. pork sausage
1 t. salt

Melt fat in skillet, add onion and rice and cook until they are golden brown. Add the remaining ingredients and bring to the boiling point. Cover and let simmer for 30 min. Then turn the heat very low for 15 min. longer. (An equal amount of sausage links cut in half may be substituted for the meat in this recipe)

MINNIE O. GOTTLIN

SAUSAGE CASSEROLE

1 & 1/2 lb. choice sausage
(Virginia Reel is recommended)
1 lg. onion, finely chopped
1 green pepper, finely chopped
3 celery stalks, finely chopped

Brown sausage and break into fine chunks. Remove meat from fat and add onion, green pepper, and celery to fat. Saute slowly for 1/2 hr. Add 1/2 C. slithered almonds, 1 C. uncooked rice, not minute rice, and 1 or 2 pkg. of Lipton Chicken Noodle Soup Mix, into 5 C. water and let boil. Then add to other ingredients and bake about 1 hr. at 350 deg.

GENE SHEFFIELD

SAUSAGE ROLLS

Roll out your favorite pastry. Take some pork link sausage and cut the skins off. Place two sausages side by side on your pastry and roll in the pastry. Trim sides and ends and seal, prick the tops with a fork. Place rolls on a cookie tray and bake in oven until cooked light brown.

MARY AND FLORA DUNN

PIEDS DE COCHON
(Quebec)

1 or 2 pig's feet, scrubbed
Water to cover, approx. 2 C.
1/2 t. salt
1/8 t. pepper
3 sprigs of parsley
1 stalk of celery, chopped
1 onion, coarsely chopped
2 or 3 peppercorns
1 med. carrot, sliced
1/4 bay leaf
2 t. brown roux, (flour and butter browned)
1/8 t. ground cinnamon, (scant)
1 pinch of ground cloves

1. In a pot with a cover, combine the pig's feet, water, salt, pepper, parsley, celery, onion, peppercorns, carrot, and bay leaf.

2. Bring to a boil. Cover tightly, reduce heat and simmer until the pig's feet are tender, 3 to 4 hr.

3. Remove the feet and keep warm. Strain the liquid, reserving 1/4 to 1/3 C.

4. Add the brown roux, cinnamon, and cloves to the reserve liquid. Cook until gravy has thickened, stirring constantly.

5. Put the pig's feet on plate and pour the gravy over them. Boiled or mashed pototoes go well with this dish. Serves 1.

ANNALEE M. OWEN

LINGUE SOMISTRATE
(Marinated Tongue)

Marinate the beef tongue for several days in a mixture of a little water, lots of salt, some rosemary, cinnamon, cloves. Wash the tongue, put in cold water and boil for 5 min. Discard the water. Then put tongue into fresh boiling water that has been lightly salted and cook for 2 or 3 hours until tender. Remove the skin. Slice in very thin slices. (The measurements and times are not exact because I learned these recipes from an excellent Italian cook who simply did things by artistic feeling, not by measurement.)

IRENE EASTMOND

LIVER A LA BALI
(Indonesian Recipe)

1 Tb. chopped green onion
1 clove garlic, minced
2 Tb. oil
1/2 t. sugar
1 Tb. peanut butter
1/8 t. black pepper
1 t. crushed red pepper
1/2 t. salt
1/4 t. tumeric
1 bay leaf
1 sm. chopped tomato
1 lb. liver, sliced
1 Tb. soy sauce
1 C. milk

Saute onion and garlic in oil. Add sugar, peanut butter, seasonings, and tomato. Add liver and soy sauce. Cook about 20 min. until liver is done. Stir in milk, cook quickly about 4 min. Serve over white rice.

CHARLOTTE GALBERTH MITCHELL

CHINESE LIVER

2 lb. liver
3 Tb. cornstarch
1/4 C. soy sauce
3 C. tomato juice
pepper

Cut liver into paper thin diagonal strips. Add just enough oil to frying pan to keep liver from sticking. Add liver strips which have been tossed in the cornstarch. As soon as liver is nearly done, add soy sauce & tomato juice & simmer for 15 to 20 min. Serve over cooked rice (2 C. uncooked)

MAXINE LUNDELL

LIVER PATTIES

1 & 1/2 lb. liver
Boiling water
1/3 C. bread crumbs
4 Tb. bacon fat
1/3 C. tomato puree
1 egg, well beaten
1 & 1/4 t. salt
1/4 t. pepper
1 t. onion juice
8 slices bacon

Cover liver with boiling water and let stand for 2 min., dry and force through meat grinder. Combine liver with remaining ingredients, except bacon, and mix well. Shape into patties about 1 inch thick x 2 & 1/2 inches in diameter. Wrap a slice of bacon around each patty, fasten with toothpick and place in oiled pan. Bake in slow oven at 300 deg.

ALICE KRAMER

LIVER AND DUMPLINGS
(Czechoslovakian)

1/4 C. butter
3 eggs
1 clove garlic
1/8 t. grated lemon rind
1/8 t. ground allspice
1/4 t. white pepper
1 t. salt
1 lb. liver
Soft bread crumbs
Browned butter

Cream butter until light, gradually adding eggs, peeled and finely crushed garlic, lemon rind, allspice, pepper, and salt. Remove any skin and veins from liver and chop it finely or pass through food chopper. Then add to first mixture with enough bread crumbs to make a light paste (about 2 & 1/2 C.) Mix all very thoroughly and set aside for 1/2 hr. Then form into balls the size of walnuts and drop into Dutch oven containing boiling, salted water and cook for 1/2 hr. Sprinkle generously with additional bread crumbs, browned in a little butter. (Onion may be substituted in recipe for garlic.) Serves 6.

MINNIE O. GOTTLIN

LIVER AND DUMPLINGS

Trim liver and fry in fat or cooking oil until brown on both sides. Slice onions and fry medium. Pour in hot water and bring to boil. This makes the gravy. Transfer to dish and keep hot in oven. Make dumplings from Bisquick recipe on pkg. While liver is boiling in oven, drop spoonfuls of dumplings in, these will thicken gravy. Salt and pepper to taste. Baste dumplings while cooking.

ELLEN KYLE

CONFETTI SKILLET SUPPER

1/2 C. raw rice
2 Tb. butter or margarine
2 pkg. frozen succotash
1/4 t. pepper
1 med. onion, chopped (1/2 C.)
1 can (1 lb.) stewed tomatoes
2 t. salt
1 lb. frankfurters

Saute rice and onion in butter or margarine until onion is soft in med. size frying pan, stir in tomatoes, succotash, salt and pepper. Score tops of frankfurters, halve each, stir into rice mixture and cover tightly. Simmer for 30 min. or until liquid is absorbed and rice is tender; fluff up with fork just before serving.

ELLEN STEELE

BOLOGNA BISCUITS WITH VEGETABLES

1/4 C. sliced onion
2 Tb. shortening
2 Tb. flour
1/2 t. salt
1/8 t. pepper
1 can (16 oz.) tomatoes
1/2 lb. bologna, cut into cubes (2 C.)
3/4 C. cooked diced carrots
3/4 C. cooked cut green beans
Bologna Biscuit Dough (see below)

Heat oven to 425 deg. In lg. skillet, cook and stir onion in shortening until tender. Remove from heat. Stir in flour, salt and pepper. Cook over low heat, stirring until mixture is bubbly. Remove from heat, stir in tomatoes. Heat to boiling, stirring constantly. Boil and stir for 1 min. Stir in bologna, carrots and beans. Heat to boiling. Pour into ungreased baking pan, 8 x 8 x 2 inches, place in oven. Prepare Bologna Biscuit Dough, drop 8 or 9 Tb. dough on hot vegetable mixture. Bake uncovered 25 to 30 min. or until biscuits are golden brown.

Bologna Biscuit Dough:

1 C. Gold Medal flour *
1 & 1/2 t. baking powder
1/2 t. salt
2 Tb. shortening
1/4 lb. bologna, cut into 1/4 inch cubes (1 C.)
1/2 C. milk

Measure dry ingredients into bowl. Cut in shortening until mixture looks like meal. Stir in bologna and milk.

* If using self-rising flour, omit baking powder and salt.

ZULA B. ANDERSON

GLAMORIZED HOT DOGS

Glamorized hot dogs. Heat in water, slash down center, fill with chopped onion and cheese. Broil.

ROSE HARDY

PIGS IN THE BLANKET

Mashed potatoes
Pkg. hot dogs
American Cheese
Flour

Mix flour in mashed potatoes and then wrap around each hot dog. Put cheese on top and broil in oven for 1/2 hr.

FRANKFURTERS AND POTATOES

1 C. potatoes seasoned with salt, butter and 1/2 t. dried parsley flakes
2 t. chopped onion
5 franks
1/4 C. grated cheese
1 t. mustard

Combine potato mixture with onions and mix well. Slit franks lengthwise without cutting all the way through. Spread mustard on the cut surface of the franks. Place in a shallow baking dish. Pile potato mixture lightly on franks and sprinkle with cheese.

RUTH FREEMAN

TATOR DOGS

1 C. pancake mix
1 Tb. sugar
Franks
2/3 C. water

Boil franks and drain. Beat batter together with wooden spoon. Dip franks in hot sauce pan of oil until golden brown. Top with catsup or mustard. Delicious!

VAL KOENIG

FRANKS IN PASTRY ROLL

Cut eight all-meat frankfurters half-way through, lengthwise. Insert long, thin wedges of dill pickle in each cut. Spread out triangles of dough from a tube of refrigerated crescent rolls, as label directs. Lightly spread each triangle with soft hickory-flavored cheese spread. Place frankfurters, pickle side down, on wide end of triangles, roll up toward point. Arrange on ungreased cookie sheet and brush with melted butter or margarine. Bake in 350 deg. oven for 10 min. or until puffy and golden brown.

CAROL McQUARRIE

BARBECUED FRANKS

12 Franks
1 med. onion, chopped
3 Tb. salad oil
1 Tb. sugar
1 t. dry mustard
Salt and Pepper
1 t. paprika
1/2 C. catsup
1/2 C. water
1/2 C. vinegar
1 Tb. worcestershire sauce

Cook onion in salad oil until golden. Add combined remaining ingredients except franks. Simmer for 15 min. Split franks and cook in simmering sauce until heated clear through for 5 to 10 min.

MARIE MORRELL

BAKED HAMBURGER

Make hamburger patties - thicker than ordinary (about 5 to a lb). Brown on both sides. Cover and simmer with sauce for about 1 hr.

Sauce: 1/2 C. catsup, 1C. bouillon (Cambells Beef), 2Tb. Worcestershire sauce, 1 t. grated onion, 1 t. dry mustard, 2 Tbs. brown sugar, 2 Tbs. corn starch. Mix together in pan, bring to boil and pour over hamburger.

MARCIA GREENHALGH

MEAT LOAF OR PATTIES

2 lb. lean ground beef
1 pkg. onion soup mix
1 egg, lightly beaten
1 small can tomato sauce (Hunt's)
2 slices bread, broken into small pieces

Mix well and place in loaf pan or shape into patties (makes 12 patties). Loaf should bake 1 hr. at 350 deg.

ELMER G. THOMAS

MEAT LOAF NIXON

1 & 1/2 lb. lean, ground beef
3 Tb. bread crumbs
2 Tb. whipping cream
2 Tb. tomato sauce
1 egg
1 Tb. chopped parsley
2 t. salt
1/4 t. ground, black pepper
1 t. seasoning salt

Mix all ingredients well with the meat and form a loaf. Place the loaf in a pan and spread some additional tomato sauce thinly over the loaf. Bake for 30 min. in 375 deg. oven. Turn heat down to 350 deg. and bake 20 min. longer. Serves 6.

JANE CAMPBELL

MEAT LOAF

1/2 C. milk
4 eggs
1/4 C. tomato catsup
1 & 1/2 t. salt
Dash pepper
2 C. crackers.
1 small onion, minced
1/2 lb. sausage
1 lb. lean hamburger
5 to 6 strips bacon

Preheat oven to 350 deg. Combine all ingredients. Line loaf pan (8 x 5 x 3 inches) with 3 strips bacon. Put meat in pan and top with 3 strips bacon. Bake for 1 hr. Serves 4 to 6.

KATHERINE DROWN

COTTAGE CHEESE MEAT LOAF

2 lb. ground chuck
2 C. small-curd cottage cheese
2 eggs, well beaten
2 Tb. butter or margarine
1/2 C. onions, minced
1/2 C. green pepper, minced
1/2 C. carrots, grated
1 & 1/2 t. salt
2 C. soft bread crumbs
4 slices bacon

Melt margarine in a skillet, add onions, pepper, and carrots. Saute until vegetables are tender. Mix together in a large bowl the ground chuck, cottage cheese, and beaten eggs. Add sauted vegetables, salt and bread crumbs, mix well. Place meat mixture into well-greased cooker or pan. Place slices of bacon over meat to cover it. Bake in pre-heated oven at 350 deg. for 1 hr. Drain off drippings and moisture. Unmold and slice while hot.

MARY MILLS

MEAT AND CHEESE LOAF

2 lb. ground beef
1 & 1/2 C. diced cheese
2 eggs, slightly beaten
1 lg. chopped onion
1 green pepper, chopped
2 t. salt
1 t. pepper
1/2 t. paprika
3 C. milk
1 C. dry bread crumbs

Combine as given, mix well. Press into 2 greased loaf pans. Bake at 350 deg. for 1 & 1/2 hr.

MARY B. KIRKHAM
LOUISE T. BARKDULL

VEGETABLE MEAT LOAF

2/3 C. twice-ground meat
1/3 C. rolled oats
2/3 C. sego milk
1/4 C. finely-cut onion
1 t. salt
Pinch of pepper
1 C. drained peas cooked or canned
1/2 C. carrots

Preheat oven to 350 deg. Mix all ingredients together. Press into small greased loaf pan. Bake 1 & 1/4 hr.

ANN WELLS

PORCUPINES

1/2 lb. ground beef
1/4 C. uncooked rice
1/4 C. milk or water
2 Tb. chopped onion
1/2 t. salt
1/2 t. garlic salt
1/4 t. celery salt
Dash pepper
1 Tb. shortening or meat drippings
1 can (8 oz.) tomato sauce
1/2 C. water
1 & 1/2 t. worcestershire sauce

Mix beef, rice, milk, onion, and seasonings. Form into 4 med. balls. Fry in melted shortening, turning often, until light brown on all sides. Add tomato sauce, water, and worcestershire sauce. Cover, simmer for 45 min. over low heat. Add a small amount of water if liquid cooks down too much.

BETTI FIFIELD

PARTY MEAT BALLS

1 can cream of mushroom soup
1 lb. ground beef
1 egg, beaten
3 Tb. chopped onion
2 Tb. fine dry bread crumbs
2 t. prepared horseradish
1 & 1/2 t. prepared mustard
1 & 1/2 t. worcestershire sauce
1/2 C. water

Combine 1/4 C. soup with beef, egg, onion, crumbs, horseradish, mustard, and worcestershire sauce. Shape into balls and brown them. Stir in remaining soup and water. Cover, simmer about 35 to 40 min. Stir now and then. Serves 4.

ADA FISH
MARIE MORRELL

MEAT BALLS

1 Lb. ground beef
1 Med. potato, grated fine
1 onion, chopped
1 Med. carrot, grated fine
salt and pepper
1/2 Lb. sausage
1 egg beaten

Mix ingredients by hand, form into 1 in. balls, roll in flour and brown. Combine 1 cn. mushroom soup and 1 cn. celery soup (or 1 lg. stalk celery, chopped and cooked. Add the celery along with it's cooking water to the mushroom soup) Pour this mixture over meat balls in covered casserole. Bake 30-45 min. at 350 deg.

MARIE S. STANWORTH

MEAT BALLS SUPREME

1 lb. ground beef
1 can cream chicken soup
Salt and pepper
1/2 can water
1 small onion, if desired

Mix meat with required seasoning and onion. Make meat into balls, not too large. Brown on all sides being careful not to break. Pour soup and water on meat and simmer 1/2 hr. or a little longer.

CORA TRUSWELL

MEAT BALLS AND DUMPLINGS

1/2 to 1 lb. ground beef
1 egg
Thyme, salt, pepper, garlic
1 slice of bread, crumbled

Combine above ingredients, form small meat balls. Heat 1 can tomato juice, seasoned with onion salt, celery seed, bay leaf, parsley, pepper, etc. Bring juice to boil, drop in the meat balls and cook until done. Lift meat balls out and keep warm. Use Bisquick or own dough for biscuits, drop on boiling juice and cook until done. Place meat balls in center of platter, arrange dumplings around them, pour some of tomato juice (cooking liquid) over them, garnish with chopped parsley and green onions.

ELVA T. COWLEY

SWEDISH MEAT BALLS

1/4 lb. butter
1 onion, chopped
1 C. bread crumbs
1 C. light cream
1 lb. beef, chopped
1 & 1/2 C. heavy cream, scalded
1 lb. pork, chopped
1/2 lb. veal, chopped
2 t. salt
3/4 t. pepper
2 eggs, beaten
2 Tb. chopped parsley
1 Tb. flour

Melt 3 Tb. butter in a skillet, add the onions and saute for 10 min., stirring occasionally. Soak the bread crumbs in the cream. Combine the beef, pork, and veal in a bowl. Add the sauted onions, bread crumbs, salt, pepper, eggs and parsley. Mix well. Shape into 1-inch balls. Melt 3 Tb. butter in a skillet and fry the balls in it until very brown, shaking the pan frequently. Be careful not to break the balls, and add butter if necessary. Remove the meat balls and keep warm. Add the flour to the remaining butter in the skillet. Mix to a smooth paste. Gradually add the heavy cream, stirring constantly until the boiling point is reached. Cook over low heat for 5 min. Correct seasoning. Pour over the meat balls and serve.

PIRKKO HUUSKONEN

CHINESE MEATBALLS

Meatballs:

1 lb. ground beef
1 clove garlic, minced
1/2 t. salt
1/4 t. pepper
1/2 t. whole thyme
1/4 t. ginger
1 Tb. soy sauce

Mix together. Form into tiny (3/4-inch) meatballs and broil. Pour along with drippings into pot of cooked vegetables.

Vegetables:

2 C. water
1/2 t. salt
1 carrot, sliced
3/4 C. minute rice
2 stalks celery, sliced
1 onion, chopped
1 green pepper, diced
10 mushrooms, sliced
1 can water chestnuts, sliced
Parsley, chopped
4-oz. can pimento, diced
1 Tb. bouillon crystals, or 3 cubes

Put water and salt in pot, bring to boil and add vegetables in order listed to cook all to semi-crisp doneness.

Sauce:

20-oz. can pineapple chunks, in unsweet juice
1/4 C. cornstarch
1 Tb. soy sauce
Juice of 1/4 lemon

Drain pineapple juice into saucepan. Stir in cornstarch until blended. Add soy sauce and lemon juice and pour in about a C. of the liquid from pot of vegetables. Cook, stirring, until thickened. Then add along with pineapple chunks to pot of vegetables and meatballs. Serve over Chinese noodles.

JANE HAYNIE

BOYD'S CURRY

1 lb. ground beef
1 & 1/2 C. diced celery
1/2 t. salt
1 & 1/2 C. water
2 4-oz. cans mushrooms
1 med. onion, diced
1 C. catsup
2 Tb. A-1 sauce
1 Tb. curry powder

Saute onions, celery, add curry powder, and slightly browned ground beef. Combine above ingredients and simmer for 2 hrs. Serve over mounds of steamed rice.

BOYD LINDQUIST

STUFFED PEPPERS

3 lb. ground lean beef
1 lb. pork sausage
4 med. onions, chopped or ground

Stir ingredients in frying pan over med. heat until somewhat browned. Add salt and dash of garlic salt to taste. Add 6 sm. cans of tomato sauce and water to rinse out the cans, or you may use stewed tomatoes. Add 2 Tb. chopped parsley and 1 C. shredded or grated nippy cheese. Simmer just until cheese is melted and blended. Remove from heat, add enough dry bread crumbs to absorb the liquid. Stuff peppers and place in dripper pan with slight amount of water in bottom, and bake at about 325 deg. until peppers are done (soft to fork) probably 45 min. to 1 hr.

To prepare peppers, choose med. size ones, remove stem and seeds and cut in half, length-wise. Parboil in salted water for about 2 min. before stuffing.

MARY BARNES

STUFFED PEPPERS

1 lb. ground chuck
1/2 C. uncooked rice
1 sm. onion
1 C. tomato juice
1 C. water
1 t. salt
6 med. well-shaped green peppers

Cook ground chuck and onion in lg. fry pan until meat falls apart. Add remaining ingredients, except peppers, and cook slowly until rice is done and has absorbed moisture, stirring occasionally. Remove from heat and leave tightly covered while preparing the peppers. Wash and remove stem end and seeds. Boil in generously salted water for 3 min. Drain and stuff peppers with prepared mixture, put in pan and bake 20 min. at 350 deg.

MINNIE G. CLARK

STUFFED PEPPERS

1 lb. ground beef
4 peppers
2 eggs
1 C. rice
Pinch onions

Boil rice until done. Fry ground beef, eggs, and onion, until done. Mix rice and ground beef mixture together. Boil green peppers until soft. Pour mixture into the green peppers.

PAM WARD

STUFFED ARTICHOKES

6 artichokes
3 cloves garlic
2 lb. hamburger
1 Tb. wine vinegar
1 Tb. olive oil

Season hamburger to taste and combine with vinegar and oil. Spread artichokes apart, slice garlic and distribute amoung artichoke leaves. Stuff with meat mixture. Place artichokes in 2 inches of water in pan with lid. Cook over medium heat for 1 & 1/2 hours, steaming, not boiling. Check intervals to see that water hasn't boiled away.

DELORES PANTOS

CABBAGE TAMALES

2 heads of cabbage (medium size)
1 & 1/2 lbs ground chuck or hamburger
1 C. rice or cracked wheat
3 cans tomato sauce or 1 & 1/2 qts. canned tomatoes
1 egg (beaten)
salt and pepper to taste
1 small garlic button or garlic salt to taste
1 t. vinegar

Cut the core out of the cabbages and wilt them by covering in boiling water for 5 min. Mix ground meat, rice or cracked wheat with beaten egg and part of the tomato sauce or canned tomatoes to make filling for cabbage leaves. Also add seasoning and blend. Place about 2 rounded Tb. of mixture in each leaf, fold in sides and roll lengthwise. You may fasten with wooden picks if you wish but they will stay wrapped just by laying them close to each other in a fairly large kettle. When cabbage rolls are all in the kettle, add 1 qt. of tomatoes or two cans of tomato sauce and 1 qt. of water, the garlic button and t. of vinegar. After bringing to a boil, let simmer till meat and rice are done. The tamales should be covered with liquid. More liquid can be add if needed. Small pieces of cabbage may be laid on top.

LEONE JACOBS

CABBAGE ROLLS OR STUFFED CABBAGE

1 C. cooked rice
1 & 1/2 lb. ground beef
1/2 C. chopped onions
1/2 t. salt
1 head cabbage
1 egg
Homemade tomato sauce

Separate cabbage leaves and place in boiling water for 2 to 3 min. until cabbage leaves become slightly tender. In a lg. bowl, place cooked rice, raw ground beef, onion, salt, egg, and seasonings (sage, rosemary leaves, oregano) Mix well. Prepare tomato sauce as you would for spaghetti. Place 2 Tb. of the meat mixture into each cabbage leaf. Roll up and tie with string. Place in casserole dish and pour sauce over it. Bake at 375 deg. for 1 hr.

PATRICIA PALUMBO

CABBAGE ROLLS

3/4 C. raisins
1/2 lb. hamburger
1 C. cooked rice
1 Tb. chopped onion
1 t. seasoned salt
1/4 t. dill weed
2 Tb. water
8 lg. cabbage leaves, cooked 2 min. in water
1 can beef broth
1/4 C. catsup
2 Tb. vinegar
2 t. corn starch

Combine hamburger, rice, onion, seasoned salt, dill weed, and water and set aside. Cut out thick part on cabbage leaves, at base. Spoon filling onto center leaf. Fold sides in and roll up. Secure with picks. Place in skillet with beef broth. Cover and simmer for 30 min. until tender. Remove rolls. Keep warm. Measure pan liquid. Add water to make 3/4 C. liquid. Add catsup, vinegar, corn starch, and raisins. Cook, stirring until clear. Add rolls and heat 5 min.

PEGGI SCHOENICK

CHOW MEIN DISH

1 & 1/2 lb. hamburger
2 med. onions

Brown hamburger and onions. Cover 1 bunch of celery with water and 2 Tb. soy sauce and boil until tender. Drain. Add 1 can mushroom soup, 1 can tomato soup, and 1 C. Chow Mein noodles. Mix all together and bake for 45 min. at 350 deg.

LOIS LICHFIELD

ITALIAN CHOP SUEY

1 lb. ground beef
1 C. cooked rice
About 2 C. cooked spaghetti
1 med. chopped onion
About 1 C. coarsely-cut celery
Salt and pepper to taste
Large can of tomatoes

Brown meat, add onions and celery and fry until tender. Mix all and add tomatoes and put in a casserole. If more liquid is needed, add water or tomato juice. Dot the top with butter and grated cheese. Cook until nice and brown.

THOMAS HOUGHTON

ITALIAN DELIGHT

1 8 oz. pkg. egg noodles
1 onion, chopped
1 clove garlic
1 Tb. olive oil
1 can tomato soup
Dash of paprika and cayenne
1/2 C. grated cheese, med. sharp
1 can whole-kernel corn, do not drain
1 lb. ground beef
Dash salt
1/4 green pepper, chopped

Cook noodles until tender, drain. Brown ground beef, onion, garlic, and green pepper in olive oil. Drain grease off. Add soup and seasonings. When heated, add cheese, corn, and noodles. Cook 5 min., stirring occasionally. Add enough water to be very moist. Place in casserole, sprinkle with cheese and bake at 350 deg. for 30 min.

HATTIE WOODARD

ITALIAN DELIGHT

1/2 to 1 lb. ground beef
1 or 2 cans tomato sauce
2 C. uncooked elboroni
1 can niblets corn
Cheese
Onion

Cook macaroni as directed, add tomato sauce and cooked onions. Brown ground beef and crumble it. Mix all together, adding corn, season with salt, pepper, and thyme if desired. Put in a casserole, arrange cheese slices or chunks on top and bake until well heated through and cheese is melted. This casserole stores well in freezer.

FERNE SKOUSEN

ITALIAN SPAGHETTI

2 med. onions
2 cloves garlic
1/4 c. butter
29 oz. Tomato Sauce
12 oz. Tomato Paste
1 lb. ground beef
2 t. Worcestershire Sauce
1 lb. spaghetti
Parmesan Cheese

Saute onions and garlic in butter until clear. Add Tomato Sauce, Tomato Paste, and Worcestershire Sauce. Add browned meat. Cook slowly for 1 hr. Pour over prepared spaghetti and top with cheese. Very thick, very delicious. Serves 6-8

DIANE CHRISTENSEN

ITALIAN SPAGHETTI

3 lb. ground beef
1 pt. cold water
2 cans tomato sauce
1 can tomato paste
1 clove garlic
1 onion grated
1 bay leaf
1 t. salt
2 t. chili powder
1 t. paprika

Mix water and ground beef over slow fire until meat is separated. Add rest of ingredients. Cook over slow fire uncovered, stirring often. Add 1 C. chopped mushrooms, and 1 C. grated cheese. Cook 20 min. longer and pour over cooked spaghetti. Serve with grated cheese.

LAVON CANNON

SPAGHETTI

Sauce:

To 1/2 C. salad oil in frying pan, add 1 & 1/2 lb. ground beef, lean, 2 minced onions, and 1 clove of garlic, minced. Brown. Heat 3 cans of tomato sauce in sauce pan, add 2 & 1/4 t. salt, pepper, 1/2 t. sugar, and 1/4 t. each of thyme, savory, and marjoram. Add beef, and if you like it, a touch of worcestershire sauce.

Cook 1 & 1/2 lb. of uncut spaghetti in boiling salted water until tender. Don't overcook. Drain, rinse in very hot water, mix with a little butter and pour onto large heated platter. Arrange around edge, and pour spaghetti sauce in center and serve with a smile.

MARY BARNES

SPAGHETTI

Sauce:

1/2 sm. onion, finely chopped
1 lb. hamburger
1 can tomato soup, Campbells 10 & 1/2 oz. size
1 can cream of mushroom soup, Campbells, 10 & 1/2 oz. size
Butter

Brown the onions in butter in a large frying pan over med. heat. Add the hamburger in small pieces and fry. Season as desired. Drain grease from hamburger and add soups. Blend well and let simmer a few min. Serve over spaghetti noodles. Add parmesan cheese, if desired.

BEVERLY MACKAY

SPAGHETTI

1 lb. round steak
small piece salt pork
1 c. celery tops (chopped)
1 c. parsley (chopped)
3 cloves
2 dried red peppers
1 clove garlic
1 can tomato soup

Cube salt pork & round steak. Brown salt pork in a little butter, add round steak & continue to brown. Add celery, parsley, cloves, peppers, & chopped garlic. Let cook a few min. & add soup. Simmer until hot.

Serve over or mixed with cooked spaghetti. Garnish with Italian grated cheese if desired.

GLENNA M. SORENSEN

SPAGHETTI

1 pgk. spaghetti
1/2 lb. ground beef
1 can mushrooms
2 C. tomato paste
1 sm. bottle olive oil
1 lg. onion, chopped
1 green pepper
1 clove garlic
1 chopped chive
1 can whole corn
1 Tb. worcestershire sauce
Cheese on top

Brown meat in olive oil (or substitute), add onion, pepper, garlic. Cook 10 min. Then add tomato paste and mushrooms and corn. Pour over cooked spaghetti and cook for 1 hr. in oven. Put layer of grated cheese on top.

C A N N E L L O N I

(Pasta Tubes Filled with Meat & Baked in Tomato Sauce & Cream Sauce)

Filling for Cannelloni:

2 Tb. olive oil
1/4 C. finely chopped onions
1 t. finely chopped garlic
1 10 oz. pkg. frozen chopped spinach, defrosted, squeezed completely dry & chopped again (about 3/4 C.) or 3/4 lb. fresh spinach, cooked, drained, squeezed & finely chopped
2 Tb. butter
Salt
1 lb. beef round steak, ground twice or 1 C. finely chopped leftover beef
2 chicken livers
5 Tb. freshly grated Parmesan cheese
2 Tb. heavy cream
2 eggs, lightly beaten
1/2 t. dried oregano, crumbled
Freshly ground black pepper

Heat the olive oil in an 8 to 10 in. enameled or stainless steel skillet. Add the onions & garlic, & cook over mod. heat, stirring frequently, for 7 or 8 min. until they are soft but not brown. Stir in the spinach & cook, stirring constantly, for 3 or 4 min. When all of the moisture has boiledaway & the spinach sticks lightly to the pan, transfer it to a large mixing bowl. Melt 1 Tb. butter in the same skillet & lightly brown the ground meat, stirring constantly to break up any lumps. Add the meat to the onion-spinach mixture. Then melt 1 more Tb. of butter in the skillet & cook the livers, turning them frequently, for 3 or 4 min, until they are somewhat firm, lightly browned but still pink inside. Chop them coarsely. Then add them to the mixture in the bowl along with 5 Tb. of grated Parmesan, 2 Tb. of cream, the eggs, and oregano. With a wooden spoon, mix the ingredients together, gently but thoroughly. Taste & season with salt & pepper.

Besciamella for Cannelloni:

6 Tb. butter
6 Tb. flour
1 C. milk
1 C. heavy cream (canned milk)
1 t. salt
1/8 t. white pepper

In a heavy 2 or 3 qt. saucepan, melt the butter over mod. heat. Remove the pan from the heat & stir in the flour. Pour in the milk & cream all at once, whisking constantly until the flour is partially dissolved. Then return the pan to high heat & cook, stirring constantly with the whisk. When the sauce comes to a boil and is smooth, reduce the heat. Simmer, still stirring, for 2 or 3 min. longer, or until the sauce is thick enough to coat the wires of the whisk heavily. Remove the sauce from the heat, & season

Tomato Sauce:

4 Tb. olive oil
1 C. finely chopped onion
4 C. Italian plum or whole-pack tomatoes, coarsely chopped but not drained
6 Tb. tomato paste
2 Tb. finely cut fresh basil or 1 t. dried basil
2 t. sugar
1 t. salt
freshly ground black pepper

Using a 2 or 3 qt. enameled or stainless-steel saucepan, heat the olive oil until a light haze forms over it. Add the onions & cook them over mod. heat for 7 or 8 min. or until they are soft but not browned. Add the tomatoes, tomato paste, basil, sugar, salt & a few grindings of pepper. Reduce the heat to very low & simmer, with the pan partially covered, for about 40 min. Stir occasionally. Press the sauce through a fine sieve (or food mill) into a bowl or pan. Taste for seasoning & serve hot.

Assembling and Baking the Cannelloni:

Preheat the oven to 375 deg. Place a Tb. or so of the filling on the bottom third of each of the pasta (make your own) rectangles and roll them up. (Or fill Globe A-1 manicotti shells after parboiling them 3 or 4 min.)

Pour just a film of the tomato sauce into one 10 x 14 shallow baking-and-serving dish. Lay the cannelloni side by side in one layer on the tomato sauce. Pour the Besciamella over it and spoon the rest of the tomato sauce on top. Scatter in 2 Tb. of grated cheese and dot with 2 Tb. of butter. Bake the cannelloni uncovered on the middle shelf of the oven for 20 min. or until the cheese is melted & the sauce is bubbling. Slide the baking dish under a hot broiler for 30 sec. to brown the top.

SHIRLEY BUSSONE

LASAGNE

1 lb. ground beef
1/2 C. chopped onion
2 C. (1 lb. can) tomatoes
1 (6 oz. can) tomato paste
1/3 C. water
1 garlic clove, minced
1 t. oregano
1/4 t. pepper
1/2 lb. lasagne noodles, cooked
2-6 oz. pkgs. kraft natural, low moisture, part skim mozzarella cheese slices
1/2 lb. velveeta cheese sliced
1/2 C. grated parmesan cheese

Brown meat, add onion and cook until tender. Drain off excess fat. Stir in tomatoes, tomato paste, water, garlic and seasonings. Cover and simmer for 30 min. In a 12 x 8 inch baking dish, layer half noodles, meat sauce, mozzarella, velveeta and parmesan, repeat layers. Bake at 350 deg. for 30 min.

LASAGNE

1 & 1/2 lb. ground chuck
1/2 lb. Virginia Reel Pork Sausage (Round Roll)
1 lg. onion
3 or 4 pieces celery, chopped
1 sm. can tomato sauce
1 can tomato paste
1 lg. can whole tomatoes (2 & 1/2 size)
1 pkg. wide lasagne noodles
1 can tomato juice (2 size)
1 & 1/2 Tb. oregano
Pinch sweet basil
1 garlic clove
Parsley flakes, optional
3/4 lb. ricotta cheese or cottage cheese
1 lb. mozzarella cheese or monterrey jack cheese
1 can parmesan cheese

Brown meat, with onions and celery, pour off grease. Add tomato sauce, tomato paste and whole tomatoes, oregano, parsley, minced garlic, salt, and pepper. Add 1 t. chili pepper, simmer for one hr. Cook noodles 12 min. Make three layers in baking dish; first noodles, then sauce, then ricotta, mozzarella, and parmesan cheeses. Repeat three times. Bake in 350 deg. for 45 min. to 1 hr.

ROWENE STEIN
PEGGI SCHOENICK

MANICOTTI

Stuff 8 manicotti, cooked and drained, with the following mixture:

1/2 lb. ground beef
1 clove garlic, crushed
1 egg
2 Tb. milk
1/2 C. Mozzarella cheese
1/2 med sized white onion, chopped
2 Tb. mayonnaise
Salt and pepper
1/3 C. cream of wheat
1/4 C. chopped green bell pepper
Dash of oregano, basil, parsley, rosemary, sage, marjoram, tarragon, and thyme

Bake stuffed manicotti at 275 deg. for 1 hr. in the following mixture:

3 (16 oz.) cans tomato sauce
1 (16 oz.) can stewed tomatoes
3 cloves garlic, crushed
1/2 C. mozzarella cheese
1/2 C. green bell pepper, chopped
6 chopped fresh mushrooms
1/4 C. chopped celery
3 bay leaves
1 Tb. sugar
1 Tb. lemon juice
Lots of spices, same as in meat
1/2 white onion, chopped

FRANNIE JENSEN

QUICK BEEF STROGANOFF

Brown 1 lb. hamburger or meat chunks. Season to taste. In separate bowl put 1 C sour cream, 1 can cream of vegetable soup, 1 small can mushrooms. Stir together. Combine with meat. Serve over noodles or rice.

NOREEN NISH

HAMBURGER STROGANOFF

1/2 C. minced onion
1 clove garlic, minced, optional
1/4 C. butter
1 lb. ground beef
2 Tb. flour
1 t. salt
1/4 t. pepper
1 lb. fresh mushrooms or 1 can (8 oz.) sliced
1 can (10 & 1/2 oz.) cream of chicken soup
1 C. commercial sour cream
2 Tb. minced parsley
Hot boiled noodles (5 to 6 oz. uncooked)

Saute onion and garlic in butter over med. heat. Add meat and brown. Add flour, salt, pepper, and mushrooms. Cook for 5 min. Add soup, simmer uncovered for 10 min. Stir in sour cream. Heat through. Sprinkle with parsley. Serve with noodles. Serves 4 to 6.

FLORE G. CHAPPUIS

PIROSHKI
(Russian Meat Pies)

1 & 1/2 lb. hamburger
2 eggs, hard-boiled
Onion, to suit taste
Salt
Pepper
2 pkgs. buttermilk biscuits
Egg yolk

Prepare filling by browning hamburger and onion, Add 2 hard-boiled eggs, finely chopped, salt, and pepper.

Each biscuit is rolled out until it is about 2 & 1/2 inches in diameter. Place a heaping Tb. of filling in the center of the biscuit. Fold biscuit in half, making a crescent shape. Pinch edges together so that filling is sealed inside. Place biscuits on a greased cookie sheet. Baste across the top (the pinched edge) with egg yolk. A brush works best for this. Bake at 450 deg. until the biscuits are done. Serve warm. Makes about 2 doz. "piroshki".

If you prefer to use your own biscuit mix, do not use a baking powder mix. The "piroshki" must be very light. In Russia, these "piroshki" are filled with everything from cooked cabbage to fish.

DAVID RUELL

EMPANADAS CRIOLLAS

For dough:

2 lb. flour
1/4 lb. lard
1 t. salt
1 t. baking powder

For stuffing:

1 lb. very lean ground beef
1 med. onion, finely chopped
2 hard boiled eggs, finely chopped
1 c. raisins
1 c. (or less, if preferred) chopped green Spanish olives
3-4 Tb. sugar
1 t. salt
1 t. ground cumin

Procedure

Stuffing:

Brown beef evenly in a Tb. of oil (olive oil is best). Add onions, & cook until clear. Add all the other ingredients, order is not important. Cover & let simmer very gently & slowly for 1/2 hr. Set aside.

Dough:

Sift all dry ingredients together on bread board; make small "hole" in center, & put in lard & small amount of either milk or water, & start unifying the dry mixture into the lard & liquid. Keep adding liquid until all ingredients are moist. Roll into a ball; dough should have the consistency of bread-dough. Knead thoroughly & firmly for some 10 min., until dough is very smooth & satiny to the touch. Roll out on floured board, to a thickness of approx. 1/8 in. Cut medallions abt. 4 in. in diameter. Place a small amount of stuffing in center of each medallion, & fold over in half, sealing contents by slightly wetting the edges of medallion with water, & pressing together with finger tips. Drop into hot melted shortening (400 deg.) & fry until golden. A deep-fat fryer is ideal, but these can be done also in a deep frying pan, making sure to turn the empanadas over to achieve an even overall color. Keep kneading & rolling out leftover dough until you have used it all. These empanadas can be made of any size, & also with sweet stuffings. Particularly good is quince cream. They keep well, & can be made several days in advance to planned usage date.

CORINA N. BASS

ENCHILADA CASSEROLE

1 lb. hamburger
1 pkg. taco shells, corn
2 cans tomato sauce
1 pkg. cheese

Brown hamburger, add tomato sauce, and heat to a boil. Remove from heat. Lay 2 shells on bottom of 9 x 9 pan. Spoon a layer of sauce and sprinkle with cheese and repeat. For 2 people, use just 6 shells. End with sauce and cheese. Bake at 350 deg. for 30 min.

CRIS RAWE

ENCHILADA CASSEROLE

2 8-oz. cans tomato sauce
1 10 & 1/2-oz. can beef broth
1 Tb. chili powder
1 & 1/2 lb. ground beef
1 onion, chopped
1 doz. corn tortillas
1/2 to 1 lb. grated sharp cheese
1 sm. can sliced olives, optional

Combine tomato sauce, broth, and chili powder. Brown ground beef and onion. Dip tortillas into tomato mixture and place 4 tortillas into a casserole dish. Cover with 1/3 meat mixture, cheese and olives. Repeat twice. Pour remaining sauce over the top and sprinkle with a little more cheese and olives for topping. Bake at 350 deg. for 30 to 45 min. It can be made ahead of time and then placed in oven just before dinner time for 30 to 45 min. Serves 6 to 8.

PHYLLIS CHAPLIN

ENCHILADA CASSEROLE

1 can cream of mushroom soup
1 can cream of chicken soup
1 can enchilada sauce
1 onion chopped
1 can long green peppers, mild
1/2 lb. cheddar cheese, med. sharp
1/2 lb. ground beef
1 pkg. triangle corn chips

Place chips on bottom of casserole. Mix the first 3 ingredients and green pepper, chopped. Brown onion and ground beef and add to mixture. Pour layer over chips and sprinkle with cheese. Repeat layers with chips, mixture, and cheese. Bake at 375 deg. until bubbly.

HATTIE WOODARD

SPANISH RICE WITH BEEF

Brown 1 lb. ground beef. Then add 1 C. diced onion, 1/2 C. diced green pepper, 1 C. diced celery, 3/4 C. uncooked rice, 1 (4 oz.) can mushrooms, stems, pieces, and juice, 2 & 1/2 C. canned tomatoes, 1 Tb. salt, 1 t. paprika, 1/2 t. pepper. Cover and let heat to gentle boil, then reduce heat and simmer for 25 min. or until tender.

BILLIE THOMAS

TACO CASSEROLE

Fry 1 lb. ground beef and drain off fat. Add 1 sm. can tomato sauce and 1 & 1/2 cans water. Add 1 can refried beans and mix all together and pour over 5 or 6 broken tortillas in baking dish. Chop 2 tomatoes and put over this mixture. Chop enough onions to cover the tomatoes, then chopped lettuce and cover with grated cheese. Bake at 300 deg. for 1 hr. or until heated through and cheese melted.

MARY MILLS

LENTIL PORK BURRITOS

2 C. lentils, cooked
6 green onions, chopped
3 fried pork chops, cubed,
or 1 lb. stew meat, cooked
1 (8 oz.) jar salsa, Jalapena hot green sauce

Mix all of above and simmer for 20 min. Roll in prefried flour tortillas and top with cheese and chopped green onions. Broil until cheese melts. Serves 5.

JEANNE JENSEN

DOROTHY'S MEXICAN HASH

1 lb. ground beef
1/2 to 1 onion, finely chopped
Salt and Pepper
Chili powder to taste
1 can tomatoes
1 med. green pepper, in season
1/3 lb. sharp cheddar cheese, sliced thin

Bring tomatoes to a boil, add meat in small lumps. Add the seasonings after onion and peppers. Boil 20 min. Just before serving,aadd the cheese and just melt through and serve.

ELLEN STEELE

MEXICAN STYLE MACARONI

1 small pkg. elbow macaroni (2 C. cooked)
1 lb. hamburger
1 onion
1 small can Mexican Style corn
7 oz. can of tomato sauce
season to taste
Top with Fritos and shredded cheese.
Bake at 350 deg for 20 min.

DARLENE KOUNALIS

HAMBURGER-VEGETABLE CASSEROLE

1/4 c. shortening
1 lb. ground beef
1 med. onion chopped
1 clove garlic minced
4 oz. fine noodles
1 can (16 oz.) tomatoes
1/2 c. chopped celery
1/2 c. cooked corn
3 t. salt
1/2 t. chilli powder
1/2 t. pepper
4 oz. sharp cheese sliced

In a large skillet, heat shortening & add beef, onion & garlic & cook until onion is clear. Add remaining ingredients except cheese. Pour mixture into 1 1/2 qt. casserole & bake in 350 deg. oven for 30 min. Place layer of cheese on top & bake 5 min. longer. Serves four to six.

EMMY HANDLEY

PATIO CASSEROLE

1 lb. ground beef
1 onion, finely chopped
1 can tomato soup, undiluted
2 cans red kidney beans
2 Tb. prepared mustard
1/2 C. brown sugar
Salt and Pepper to taste

Saute ground beef and onion. Add all other ingredients and put into casserole dish. Bake about 1 hr. in moderate oven (350 deg.)

GOLDA E. JENSEN

CONGOOLYAMA

1 lb. hamburger
1 onion
1 green pepper
1 can tomato sauce
2 cans mushroom soup
2 C. cooked noodles
2 C. grated cheddar cheese
Salt, pepper, and garlic salt

Combine all ingredients and simmer until yummy.

KATHY STOKER

SIX CAN CASSEROLE

1 can Franco American spaghetti
1 can red kidney beans
1 can tomato soup
1 C. mushrooms
1 can chili con carne
1 can cream corn
1 lb. ground round steak
1 med. onion, chopped

Brown meat and onion. Then mix rest of ingredients. Cover with grated cheese. Bake for 30 min. at 350 deg.

VEE G. MARTINEAU

BEEF SPINACH CASSEROLE

1 lb. ground beef
2 8-oz. cans tomato sauce with cheese
1/4 C. chopped onion
1 t. crushed basil
1 t. dried parsley flakes
3/4 t. salt
1/2 t. crushed oregano
1/4 t. pepper
2 pkgs. frozen chopped spinach, cooked and well drained
1 pt. cream-style cottage cheese
1 pkg. (8 oz.) sliced mild cheese

Brown beef and pour off fat. Stir in tomato sauce, onion, basil, parsley, and simmer for 10 min., stirring occasionally. Combine drained spinach, cottage cheese, and remaining salt. In a baking dish, spoon spinach around edge, pour beef mix in center. Cut each slice of cheese into 3 strips and arrange in lattice design over meat. Bake in 375 deg. oven for 25 min. Serves 6 to 8.

HARRIET WOOLLEY

HAMBURGER CORN CASSEROLE

2 lb. ground beef
1 12-oz. can whole kernel corn
1 can each of cream of chicken and cream of mushroom soup
1 C. dairy sour cream
1/4 C. chopped pimento
1 C. chopped onion
1/2 t. MSG
1/4 t. pepper
3/4 C. med. cooked noodles
1 C. soft bread crumbs
3 Tb. butter, melted
3/4 t. salt

Brown meat, add onion and cook until tender, not brown. Add all ingredients except noodles, crumbs, and butter and mix well. Stir in noodles. Pour into 2-qt. casserole. Mix crumbs and butter for topping. Bake in moderate oven (350 deg.) for 30 min. or until heated through. Snip parsley over top.

MARTHA LOUISE HURST

STAFF OF LIFE CASSEROLE

1 c. wheat
1 c. rice
4 c. water
Bring water to boil. Cook on low heat (simmer) 45 min. or until tender in tightly covered pan.
1 chopped onion
Celery & green pepper to taste sauteed in butter.
1 lb. ground beef browned or other meat of your choice
1 pkg. chicken noodle soup mix in small amount of water, just barely heated. Add:
1 can undiluted cream of mushroom soup or other cream soup

Combine & bake covered 45 min. in 350 deg. oven. Serves 12.

BEATRICE SNOW WIKSOR

HAMBURGER CRACKED WHEAT CASSEROLE

1 lb. hamburger
1/2 chopped onion
1 t. salt
Dash of pepper
2 C. boiling water
3/4 C. cracked wheat, uncooked
1 C. tomato soup
1 t. poultry seasoning

Brown onion and meat in frying pan, using a little more fat, if necessary. Add salt and pepper. Pour boiling water over the cereal and add to the meat. Add soup and poultry seasoning and mix thoroughly. Place in greased casserole and bake 1 hr. to 1 hr. and 20 min. at 300 to 325 deg.

FAITH HEWITT

MEAT SWIRL

1 lb. ground beef
1/4 C. fine dry bread crumbs
2 Tb. chopped onion
1 t. salt
Dash of pepper
2/3 C. evaporated milk

Combine and blend all ingredients, then flatten meat out in a 1/3-inch thick rectangle between layers of wax paper. Spread a bread dressing on top of meat, then roll up like a jelly roll. Bake in a shallow pan at 350 deg. for 45 min. Let cool 20 min. before serving. Serves 5.

IRENE MICHELSEN

HAMBURGER ROLL UPS

1 lb. hamburger, uncooked
1 lg. onion, chopped
1 C. vegetable soup
1 t. salt
1/4 t. pepper

Mix all ingredients together and spread on recipe of baking powder biscuit dough and roll as for jelly roll. Cut about 1 inch thick. Bake for 25 min. at 350 deg. Put mushroom gravy over the top when served.

PATRICIA PALUMBO

SHEPHERD'S PIE

1 lb. ground beef
1 onion
4 lg. potatoes or 2 C. flakes
1 Tb. flour
1 t. bouillon, optional
Seasoning to taste

Brown the beef and onion in skillet. Add seasoning, flour, and bouillon, and gradually add 1/2 C. water. Spread this beef mixture in the bottom of a baking dish. Cover with mashed pototoes. Place in oven until the top is browned. Serve with brown gravy.

KAY GARSKE

MEAT PIE

1 1/2 lb. ground beef
1 medium onion
Steam to done with lid on
Salt & pepper
Add family size Campbell's Vegetable Soup
Wash out can with 1/4 can water.
Add Franco-American gravy (can) or use buillion cubes, but must thicken with cornstarch.

Put in 9" pie crust & cover with more pie crust. Bake at 400 deg. for 30 min. or until brown.

BERNICE O. TURNER

VEGETABLE - MEAT PIE

3/4 lb. ground beef
3/4 C. coarse dry bread crumbs
1/4 C. finely chopped onion
1 Tb. chopped green pepper
1 t. salt
1/2 medium bay leaf, crushed
dash thyme
1 egg beaten
1 8 oz. can seasoned tomato sauce
1 (1 lb.) can (2 C.) mixed vegetables, drained or 1 (10 oz.) pkg. frozen mixed vegetables
1 t. garlic salt

Combine first 7 ingredients and mix well. Combine egg and 1/2 C. tomato sauce; blend into mixture. Press into greased 8 in. pie plate; build up edges. Bake at 350 deg. for 10 min. Pour boiling water over frozen vegetables with garlic salt; pour into meat shell. Spoon remaining tomato sauce. Bake 25 min. Let stand 5 min. Cut into wedges.

BRENT MACKAY

HAMBURGER PIE

1 lb. ground beef
1 can green beans, whole or cut
1 can tomato soup (10 & 3/4 oz.)
Minced onion, to taste
Mashed potatoes

Brown the onion, as desired, in frying pan; add ground beef and cook until done. Add beans and tomato soup and cook for 5 min. Pour in casserole. Cover with mashed potatoes. Bake about 45 min. at 375 deg.

FLORE G. CHAPPUIS

MEAL IN A BOWL CASSEROLE

4 C. cooked macaroni
1 lb. hamburger
onion to taste
1 can tomato soup
1 can green beans, (mix half in and half on top)

Cover with mashed potatoes and dot with butter. Sprinkle paprika over and bake at 350 deg for 20 min.

RHONDA KOUNALIS

HAMBURGER DISH

1 lb. hamburger, fried until brown. Cut up 3 or 4 potatoes, boil and mash. Put hamburger in bottom of a casserole dish. Put canned corn or other vegetable on top, and put mashed potatoes on top of them. Put butter and cheese, if desired, on top of potatoes. Bake in oven for 15 or 20 min. at 325 deg.

KATHY O'NEIL

MEAT AND POTATO CASSEROLE

Ground beef
Sm. amount of sausage
Raw potatoes
Bread, crumbled
Salt and pepper

Mix all together, except potatoes. Put layer of sliced raw potatoes on bottom, next a meat layer, then another layer of sliced potatoes, and another meat layer. Slice onion over top. Add a bit of water. Bake in open casserole until the potatoes are done and top is brown.

ETHEL GILSON

POTATO PIZZA CASSEROLE

1 lb. ground round
1 onion, chopped
1 green pepper, chopped
1/2 t. salt
1/4 t. pepper
Garlic, oregano, basil, and thyme
1 lg. cooked potato
1 sm. can black olives, sliced
10 to 20 fresh mushrooms, sliced
1 sm. can tomato sauce
1/2 lb. mild cheddar cheese
1/2 lb. Monterrey Jack cheese

Brown meat, adding salt, pepper, garlic, herbs, onion, and green pepper to cook slightly. Mash potato in bottom of oblong casserole. Grate cheddar cheese over, then spread on layer of meat mixture. Next sprinkle in olives and mushrooms, pour on tomato sauce and grate jack cheese on top. Bake until cheeses melt.

LARRY ADAMS

MONDAY MACARONI

2 onions, minced
2 Tb. butter
1 Tb. vegetable oil
1 C. finely chopped cooked meat
1 can (6 oz.) tomato puree
2 Tb. minced parsley
Bit of bay leaf
1 C. cooked vegetables
1 C. meat stock
Cooked macaroni (1-8 oz.) uncooked pkg.
Grated sharp cheese

Saute onions in butter and oil. Add meat and cook 5 min. Add tomato puree, parsley and bay leaf; simmer 15 min. Add vegetables and meat stock. Heat through; pour over macaroni on hot platter. Sprinkle with grated sharp cheddar or parmesan cheese. Serves 4.

RUTH ROWLEY

SHISH-KA-BOBS

1 Tb. vinegar
1 t. papaya concentrate
1 clove garlic, minced
1 t. salt
1/4 t. pepper
1/2 t. cumin seed, ground
2 onions, quartered, separate outer layers to obtain 32 lg. pieces
32 chunks green pepper
4 lg. mushrooms, quartered
1/4 t. caraway seed, ground
1/8 t. celery seed, ground
1/4 t. thyme
1 t. paprika
1 cube butter, melted
32 chunks tender lean beef
16 pitted black olives
32 pineapple chunks
16 cherry tomatoes
8 servings rice prepared with 1 Tb. boullion crystals instead of salt

Combine vinegar, papaya, garlic, salt, pepper, herbs & butter in large container, keeping warm enough for butter to stay melted. Prepare meat, onion, green pepper & mushrooms & stir carefully into marinade along with olives, pineapple, & tomatoes. Let stand 2-8 hr. in fridge. Then arrange on 8 wooden skewers: olive-pineapple-onion-meat-pepper-tomato-pepper-meat-onion-pineapple-mushroom. (Pour leftover marinade into pan of cooked rice). Place shish-ka-bobs in ungreased pan in 400 deg. oven, then turn broiler on, close door & let broil & bake a few min., till slightly browned, then turn oven off & leave shish-ka-bobs about 5-15 min. longer. Remove shish-ka-bobs from oven. (Pour drippings into pan of rice. The marinade & drippings make rice scrumptious!) Put rice in serving dish, lay shish-ka-bobs across top. Serves 8.

JANE HAYNIE

poultry

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CHICKEN CASSEROLE

2 c. cooked diced chicken
2 c. diced celery
2 cans Chow Mein Noodles (Save 1/2 c. for topping)
1 can Mushroom Soup
1 can Cream of Chicken Soup
1/2 c. chopped Cashew Nuts (coarsley chopped)
1 & 1/3 c. broth from chicken
1/2 c. finely cut onion

Mix chicken, noodles, celery, onion, nuts and soup (undiluted). Place in baking dish, then pour broth over the top. Bake 45 min. at 325° F. Sprinkle 1/2 c. noodles on top and cook 15 min. more. (Use little salt in cooking chicken) Serves 10.

LOUIE S. ROHLFING

CHINESE NOODLE CASSEROLE

2 c. turkey or chicken, cooked & diced
1 c. chopped celery
1 c. Cashew Nuts
One 12 oz. can Chinese Noodles
1/2 c. chopped green onions & stems
1 can Mushroom Soup
1/2 c. broth or bouillon
buttered crumbs

Combine all ingredients. Sprinkle top with buttered crumbs. Bake in casserole about 30 min. or more at 325° F.

HELEN CHRISTENSEN

CASHEW CASSEROLE

13 oz. can Chow Mein Noodles (reserve 1 c.)
1 can Cream of Chicken Soup
1/4 c. water
1 c. thin sliced celery
1/4 c. chopped green pepper
1/4 c. minced onion
1 c. cubed chicken, ham or tuna
1/4 lb. Cashew Nuts

Place in shallow casserole and top with reserve noodles. Bake 40 min. in 350° F. oven.

HARRIET WOOLLEY

CHICKEN CHICK CASSEROLE

1 Stewing chicken (about 5 lb.), 1 chopped onion, celery leaves, carrot, salt and pepper. Boil until meat falls off bone. 1 & 1/2 loaves bread, cut in cubes or torn in pieces. Mix: 1/2 c. melted butter, 6 sprigs parsley, 6 green onions and 1 t. poultry seasoning. Moisten with chicken broth or make your favorite dressing. Make gravy with chicken broth: 1/2 c. broth, 1 c. milk, 1 Tb. flour, eggs, etc., or use 1 can condensed Chicken or Mushroom Soup. In casserole put layer of dressing, layer of boned chicken, 1 layer of soup or gravy. If desired, top with bread crumbs or crushed potato chips. Bake 30 min. at 350° F.

OLENA HARRIS
SALLY SWARTZ

TURKEY OR CHICKEN CASSEROLE

2 cans Cream of Celery Soup
1/2 c. evaporated milk
1/2 c. slivered almonds
1/2 c. chopped celery
1/2 t. worcestershire sauce
2 sm. onions chopped fine or 1 Tb. onion flakes
6 c. diced chicken or turkey
2 cans Chinese fried Noodles

Cover bottom of casserole with 1/2 can or more noodles. Add other ingredients and top with remaining noodles. Bake about 45 min. in 350° F. oven. Serves 10 or 12

ERMA BLACKHAM

CHICKEN, TURKEY OR HAM CASSEROLE

1/2 lb. spaghetti, broken into 2 inch pieces. Cook, drain & rinse.
2 c. cubed chicken, turkey or ham
1/4 c. minced pimento
1/2 c. minced green pepper
2 Tb. grated onion
1/4 t. celery seed
2 cans Mushroom Soup (undiluted)
1 c. broth or water
1 c. grated sharp American Cheese

Mix ingredients, place in casserole and sprinkle cheese over top before baking. Bake about 40 min. at 350° F. oven. Uncover last 5 min. and brown.

THELMA EVANS

GOURMET CHICKEN CASSEROLE

1 c. Minute Rice, cooked & spread in dish
1/2 to 3/4 c. sliced almonds
1 c. cooked chicken (boned) or two 5 oz. cans of chicken
3/4 c. mayonnaise
3 hard boiled eggs
1/2 c. chopped celery
1 can Cream of Chicken Soup (undiluted)
1/2 t. salt

Mix together. Top with crushed corn flakes and more almonds. Bake at 425° F. for 15 min.

KATHY STOKER

CHEF'S CHICKEN CASSEROLE

1/4 lb. margarine
1/2 lb. fresh mushrooms, sliced
4 Tb. all-purpose flour
2 c. chicken broth
1 c. evaporated milk, undiluted
1 t. salt
1/4 t. pepper
1 sm. clove garlic, very finely chopped
4 c. cooked chicken
8 oz. med. noodles, cooked & drained or 1 & 1/2 c. cooked whole kernel wheat

Preheat frypan to 300° F. Add mushrooms and saute, stirring frequently. Remove from pan, turn dial to 240° F., stir in flour, cook and stir about 2 min. Add broth gradually while stirring, also add milk and seasonings. Arrange cooked noodles or the cooked whole kernel wheat in a border around the outside of frypan. Push them into the sauce and push chicken meat to the center. Lay the remaining mushrooms in a circle around meat. Sprinkle parsley over noodles. Turn dial to "warm". Cover, open vent, until ready to serve directly from pan. Serves 4 to 6.

STELLA GALLOWAY

CHICKEN CASSEROLE

15 chicken breasts
4 pkg. broccoli spears
2 c. mayonnaise
1 or 2 Tb. lemon juice
1 & 1/2 t. curry powder
1 & 1/2 c. grated cheese
4 cans condensed Cream of Chicken Soup

Simmer chicken 1 & 1/2 hr. in salted water. Cook broccoli spears according to directions. Combine soup and seasonings, line casserole dish with butter, place layer of chicken in dish. Spoon half of soup mixture over chicken and sprinkle with grated cheese. Place layer of broccoli spears over top and spread remaining mixture. Sprinkle again with grated cheese. Cover with 2 c. bread crumbs mixed with 6 to 8 Tb. melted butter. Cook 20-25 min. at 350° F.

ZULA B. ANDERSON

BROCCOLI AND CHICKEN BREASTS

Precook, bone and skin 8 chicken breasts

Precook 2-3 pkg. of frozen broccoli (just until tender)

Make sauce of: 1 can chicken soup
1/2 c. sour cream
1/2 c. mayonnaise
1/2 c. nippy cheese
1 Tb. lemon juice

Mix all above ingredients for sauce and heat just enough to melt cheese. Do not boil or sour cream will curdle.

In baking dish, place few stalks of broccoli then place chicken breast over the broccoli and then the sauce. Bake about 325 deg. for 30 min. ---just until hot.

PAULINE L. MILLER

ASPARAGUS CHICKEN CASSEROLE

Chicken breasts
Salt
Pepper
Garlic powder
Accent
Cream of Asparagus Soup
Mushrooms
Parmesan cheese
Sour cream
Asparagus, fresh or frozen

Melt butter in bottom of casserole, lay 4 chicken breasts (bonned & skinned) in bottom of pan. Sprinkle with salt, pepper, garlic powder and accent. Combine 8 oz. sour cream (1 c.) and 1 can condensed Cream of Asparagus Soup. Add 6 oz. can Mushroom Caps. Spoon half of this mixture over chicken and sprinkle generously with grated Parmesan Cheese. Place fresh asparagus in a single layer (log raft). Top with remaining sour cream mixture and sprinkle again with Parmesan Cheese. Bake 1 & 1/2 hr. in 350° F. oven.

IDA CLARK

CHICKEN & GREEN BEAN CASSEROLE

2 c. cooked chicken or turkey (cut up)
1 pkg. frozen or canned French style string beans
1/4 c. slivered almonds
1 can Cream of Mushroom Soup
1/2 c. milk
2 c. bread stuffing mix
1/4 c. hot water & 2 Tb. butter

Spread 2/3 c. dressing in bottom of well buttered casserole, add beans and chicken. Blend soup with milk and pour over all. Blend hot water with butter, add remaining stuffing mix. Top with almonds. Bake 50 min. at 350° F.

ERMA BLACKHAM

MOA LOLOI
(Tongan Chicken Recipe)

Cook chicken pieces in coconut cream in a pot. Add onion, salt, and pepper. Can also add tomato and green pepper. You can do fish this way too (Ika Loloi).

HELENE S. FAKATOU

PEPPER CHICKEN

Cut raw chicken into 1-inch pieces. Cook in oil in a pot. When almost done, put in curry powder, cayenne pepper, and salt. Continue cooking just until done.

HELENE S. FAKATOU

CHICKEN A LA KING

4 Tb. butter
1 c. mushrooms
1 green pepper, chopped
2 Tb. flour
1 c. chicken broth
2 c. diced chicken
2 eggs
1 c. sour cream
1 pimento, chopped
2 Tb. milk
Salt & pepper

Melt butter in skillet over med. heat. Add flour, stirring until smooth. Add chicken broth or milk, stirring continuously. Cook over med. heat for about 10 min. Add 2 eggs (slightly beaten), sour cream, pimento. Serve on toast, pastry shells, waffles, or rice.

PEARL MEACHAM

CHICKEN POT PIE

Make pastry and add the following:

1 c. chopped cooked chicken
1/2 c. cooked carrots, diced & drained
1/2 t. celery salt
Dash of pepper
1/4 c. cooked onion, or cooked celery if preferred
1/2 c. cooked peas, drained

Add 1 Tb. broth to each pie and bake at 400° F. for 45 min. to 1 hr. May store in freezer and bake later, if desired.

PEARL MEACHAM

EASY CHICKEN CASSEROLE

Place 1 c. raw rice over bottom of pan. Arrange chicken thighs and halved chicken breasts on the rice. Mix 2 c. milk with 1 can Mushroom Soup and pour over chicken. Sprinkle 1 pkg. Lipton Onion Soup finely over all. Bake 2 hr. at 325° F. in uncovered casserole. Watch carefully, don't let it get dry.

PEARL MARTINSEN
MYRLE McGREW

EASY PLEASEY CHICKEN

1 cut-up chicken (med. to lg.) 1 can Chicken Gumbo Soup
1 pkg. Onion Soup

Lay chicken in a pan. Sprinkle Onion Soup across the top then cover with Chicken Gumbo Soup. Bake at 350° F. for 1 to 1 & 1/2 hr. No browning, no salting. Great!

DIANE CHRISTENSEN

MONDAY NIGHT CHICKEN

1 disjointed fryer, or any 6 good size pieces of chicken
1 can condensed Mushroom Soup
1 c. cream, not milk
Salt & garlic salt
Paprika
Chopped parsley

Place salt, garlic salt, and paprika (thoroughly) on chicken. Spread in one layer in a shallow baking pan. Dilute soup with cream and pour over the chicken. Sprinkle with parsley. Bake in uncovered pan at 350° F. for 1 & 1/2 hr.

LINDA C. HALLIDAY

CHICKEN SUPREME

4 chicken breasts or thighs
1 can Mushroom Soup
1 c. sour cream or Imo
4 slices dried beef (bottled)
2 slices uncooked bacon, cut in half

Wrap each piece of chicken in one slice of beef and half a slice of bacon. Arrange pieces in the bottom of a baking dish. Pour the soup and sour cream, mixed together, over the top. Bake at 325° F. for 2 hr. (Serve sauce over rice or noodles).

SUE PROCTOR

BEEFY CHICKEN

8 chicken breasts
1 pkg. chipped beef (Buddig Brand is good)
8 strips bacon
1 can cream of mushroom soup
1 pt. sour cream or I.M.O.

Wrap chicken in chipped beef, using two slices for each breast. Then wrap a slice of bacon around this and secure with toothpick. Arrange in 13 x 9 inch pan. Combine soup and sour cream. Pour mixture over chicken. Cover and let stand in the refrigerator overnight. Then bake, uncovered, at 250 deg. for 4 hr.

GLORIA GRANT

GREEN CHILI CASSEROLE

Fry 1 doz. Corn Tortillas, one at a time, in hot fat until bubbly. Turn quickly and fry the other side, then drain on paper towels. Mix 1 can Cream of Chicken Soup with 1 soup canful of rich milk. Add 1 onion, chopped very fine; 1 sm. can diced green chili (Ortega), and 1 can or more of Swansons Boned Chicken, broken into small pieces. Add salt to taste, very little is needed. Heat, but do not boil, this mixture. Tear 6 of the tortillas into pieces and place in oblong casserole. Cover with soup mixture and sprinkle generously with med. sharp cheese. Then make second layer of tortilla pieces covered with soup mixture and top with cheese. Cover with foil and bake 30-40 min. at 350° F.

BELVA JENSEN

RAVIOLI

Filling (large amount): Chop 1 pkg. celery, 2 green onions, 2 small yellow onions, 1 bunch fresh parsley, 2 pkg. frozen spinach. Run through food grinder. Boil 2 chickens, grind meat. Saute vegetables in oil. Add chicken. Add 8 eggs, 1 half jar parmesan cheese, 1/2 loaf soaked bread and salt and pepper. Cook until the eggs are done.

Roll out egg noodle dough very thin. Spread half with filling. Fold over the dough. Roll with Ravioli Roller. Freeze between waxed paper and use as needed.

LYNDA WHITBY

OVEN-FRIED CHICKEN

8 chicken breasts or about 10 thighs
1/2 C. sour cream
1 Tb. lemon juice, fresh, frozen or canned
1 t. Worcestershire sauce
1 t. celery salt
1/2 t. paprika
2 cloves garlic, minced or mashed
1 t. salt
1/2 t. accent (monosodium glutamate)
1/4 t. pepper
1 C. dry bread crumbs, fine

Mix together sour cream, lemon juice, Worcestershire sauce, celery salt, paprika, minced garlic, accent, salt & pepper. Dip chicken pieces into this mixture & cover with bread crumbs. Grease a lg. baking dish & arrange chicken over the bottom. Bake, uncovered, in a 350 deg. oven for about 60 min., or until chicken is tender when tested with a fork & surface is crusty brown. Yield: 8 to 10 servings.

MERLE CHIPMAN RALPH

SESAME FRIED CHICKEN

4 pieces chicken
1/2 C. flour
1 t. salt
Speck of pepper
1-2 Tb. sesame seeds
Fat for frying
1 C. buttermilk

Wash chicken to take off any pin feathers, etc. Soak in buttermilk for one hour. Drain in colander. Roll in mix. of flour, salt, pepper and sesame seeds. Brown off in fat in heavy iron skillet on top of stove. Place in pan and place in 300 deg. oven.

CHRIS SORBONNE

HONEY-GLAZED CHICKEN

3 broiling chickens, halved & salted*
1/2 t. curry powder
1/4 c. honey
1/4 c. prepared mustard
2 Tb. melted butter
1 & 1/2 c. water
1 t. salt
1 chicken bouillon cube
1/4 c. chopped nuts
1 & 1/3 c. Minute Rice
1/4 c. chopped onion
1/2 c. raisins

Sprinkle chickens with salt, if not salted. *A frying chicken, cut up, may be used. Place skin side up on broiler rack. Combine curry powder, honey, mustard, and butter; brush chickens. Broil about 6 inches from heat for about 30 min., turning and basting every 5 min. When chickens have broiled 20 min. combine water, bouillon cube, salt, onions, raisins, and 2 Tb. or more of honey mixture. Bring to a boil; stir in rice. Cover, remove from heat and let stand 5 min. Stir in nuts. Turn chickens skin side down. Spoon about 1/2 c. rice stuffing into each chicken half and broil 3 minutes.

CYNDY CADENHEAD

TEXAS BAR-B-Q CHICKEN

One 2 1/2 to 3 lb ready-to-cook broiler-fryer chicken, cut up
1/3 c. all-purpose flour
1 t. salt
3 to 4 Tb. shortening
1 c. catsup
1/2 c. water
1/2 c. chopped onion
1 sm. clove garlic, minced
1/4 t. pepper, 1 t. salt
3 Tb. lemon juice

Coat chicken pieces with a mixture of the flour and 1 t. salt. Brown chicken pieces in melted shortening in a skillet. Meanwhile, combine catsup and next 5 ingredients in a 1 qt. saucepan. Heat to boiling; reduce heat and simmer uncovered for 20 min. Remove from heat and add lemon juice; mix well. When chicken is browned, add sauce; cover and cook slowly 35 to 40 min. or until chicken is done. Turn pieces frequently. Serves 4

MARY ANN MINER

SWEET-SOUR CHICKEN

2 & 1/2 c. cut-up cooked chicken
1 egg, slightly beaten
1/4 c. cornstarch
2 Tb. shortening
1 can (13 & 1/2 oz.) pineapple chunks, drained (reserve syrup)
1/2 c. vinegar
1/2 c. sugar
1 med. green pepper, cut into 1-inch squares
1/4 c. water
2 Tb. cornstarch
1 t. soy sauce
1 can (16 oz.) sm. carrots, drained
3 c. hot cooked rice

Toss chicken and egg until all pieces are coated. Sprinkle 1/4 c. cornstarch over chicken; toss until all pieces are coated. Melt shortening in med. skillet. Add chicken pieces; cook over med. heat until brown. Remove chicken from skillet and set aside.

Add enough water to reserved pineapple syrup to measure 1 cup. Stir liquid, vinegar and sugar into skillet. Heat to boiling, stirring constantly. Stir in green pepper; heat to boiling. Reduce heat; cover and simmer 2 min.

Blend water and 2 Tb. cornstarch; stir into skillet. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 min. Stir in pineapple chunks, soy sauce, carrots and chicken; heat it through. Serve over rice. Serves 4

ZULA B. ANDERSON

TURKEY OR CHICKEN HAWAIIAN

1/2 c. chopped onion
2 Tb. butter
One 10 oz. pkg. frozen peas, thawed
1 & 1/2 c. bias-sliced celery
One 3 oz. can mushrooms, drained
3/4 c. water, 1/4 c. water
1 can condensed chicken broth
3 Tb. soy sauce
One 8 & 3/4 oz. can (1 c.) Pineapple Tidbits
3 c. diced turkey or chicken
One 5 oz. can Water Chestnuts, drained and sliced (optional)

In 3 qt. saucepan, cook onion in butter until tender but not brown. Stir in peas, celery, mushrooms, chicken broth, 3/4 c. water and soy sauce. Drain pineapple, reserving syrup. Add syrup to saucepan. Bring mixture to boiling; cover and simmer 5 min. Stir cornstarch into the 1/4 c. water; add to saucepan. Cook and stir until thickened and bubbly. Add turkey or chicken, pineapple and Water Chestnuts. Heat through. Serve over hot cooked rice. Pass additional soy sauce. Serves 8

CAROLYN CHRISTENSEN

TROPICAL CHICKEN

3-4 lb. cut up chicken (Fryer)
1/2 c. orange juice
1/2 c. pineapple
1/4 c. soy sauce
1 Tb. parsley
1 sm. minced clove garlic
1/4 t. ground ginger

Place chicken in shallow open pan. Add above ingredients. Bake at 300° F. for 2 & 1/2 hr. Baste frequently. Serves 6

PATRICIA PALUMBO

CHICKEN PILAF

4 chicken pieces
2 Tb. butter or margarine
1/3 c. long-grain rice
1/4 c. chopped onion
1 Chicken Bouillon Cube
2/3 c. water
2 Tb. raisins
1/4 t. salt

In medium skillet brown chicken pieces in butter. Sprinkle lightly with salt and remove from skillet. Cook and stir rice in skillet drippings until grains are a light golden brown. Add onion, bouillon cube and water; bring to a boil, stirring to dissolve bouillon cube. Stir in raisins and 1/4 t. salt. Turn into a 1 qt. casserole. Top with chicken pieces. Cover and bake in 375° F. oven until chicken and rice are tender, about 50 min. Serves 2

MARY ANN MINER

CHICKEN KIEV

3/4 c. softened butter or margarine
1 Tb. chopped parsley
1 Tb. finely cut chives
1 Tb. finely minced shallots or green onions
1/2 t. salt
1/8 t. pepper
6 whole chicken breasts, boned & skinned
1 egg
1 Tb. cold water
Flour
2/3 c. packaged bread crumbs
1/4 c. butter or margarine

MUSHROOM SAUCE:

1/4 c. butter or margarine
1/2 c. finely minced onion (1 med. onion)
1 lb. mushrooms, thinly sliced
2 Tb. lemon juice
1 t. salt
Dash pepper
1 c. dairy sour cream
1 pkg. (8 oz.) fine noodles, cooked & drained

1. Prepare chicken: Mix softened butter, parsley, chives, shallots, salt and pepper. Shape into 6 sticks. Chill or freeze until firm. Place 1 breast between 2 pieces of waxed paper. Pound it slightly with a mallet. Repeat with remaining breasts.

2. Place 1 stick of herbed butter on each breast. Roll breast so butter is completely enclosed. Close edges with wooden picks. Sprinkle lightly with salt and pepper.

3. Heat oven to 400° F. Beat egg and water in pan or flat dish. Dredge breasts with flour. Dip in egg mixture. Roll in bread crumbs to coat well. Heat butter in a lg. skillet over med. heat. Saute breasts until golden on all sides, turning gently with 2 forks. Put chicken in a shallow baking pan. Bake 15 to 20 min. or until tender.

4. Prepare mushroom sauce while chicken bakes: Melt butter in lg. skillet over med. heat. Add onion; cook 2 min. Add mushrooms; sprinkle with lemon juice, salt and pepper. Cook 5 min. or until mushrooms are tender, stirring occasionally. Remove from heat. Stir in sour cream. Mix 1/2 the sauce with noodles. Spoon onto serving platter. Remove chicken from oven. Remove wooden picks. Arrange chicken on noodles. Garnish with parsley, if desired. Serve with remaining sauce. Serves 6

MARY ANN MINER

PAELLA (PIE-Ā-ẎA)

3/4 c. oil
3 lb. chicken wings, cut apart at the joints (Use the tips to make broth)
1 lb. lean pork, cubed
1 t. paprika
1 onion, finely chopped
3 cloves garlic
1/2 t. whole saffron
1 qt. chicken broth, warmed
2 c. long-grain rice
2 t. salt
2 Tb. finely chopped parsley (parsley flakes work fine)
1 lb. shelled shrimp, washed (must be frozen, not canned)
1 lg. tomato, cut into wedges
1 green pepper, cubed

1. Pour oil into large skillet, set over low heat. Add chicken and pork pieces and cook slowly until well browned, 20 to 25 min., stirring occasionally with a wooden spoon.

2. Sprinkle meat with paprika and stir. Add onion and cook 5 min. longer.

3. Crush garlic with a mortar and pestle, if you have it, or anything you can find that will do the trick, until well mashed. Add saffron and crush. Stir in 1 Tb. broth. Add to cooked meat in the pan along with rice. Stir to coat rice with oil.

4. Slowly add remaining broth, salt and parsley. Bring to a boil. Cover pan. Reduce heat and simmer slowly, stirring occasionally, until rice is tender.

5. Add remaining ingredients and cook until shrimp is cooked, 8 to 10 min. If mixture appears to be getting too dry at any point during the cooking, extra chicken broth may be added.

Serves 10

DIANE IVIE

POLLO
(Chicken with Rosemary)

1. Cut one chicken into pieces, include the neck and gizzard.
2. Place in large fry pan.
3. Cover with water.
4. Add 3 to 4 tablespoons butter.
5. Add large sprig of Rosemary, or 1 or 2 Tb. (according to taste). Sprinkle over chicken.
6. Add 2 chicken bouillon cubes.
7. Bring water to boil After 20-30 min. turn the chicken pieces over.
8. Cook until water is completely cooked off. (20 or 30 min.) Should have juices and such cooked on to the bottom of the pan.

IRENE EASTMOND

CHICKEN PAPRIKA

1 chicken
1 can Cream of Mushroom Soup
1 can cream
Paprika
Salt
Pepper

Clean chicken, salt and pepper. Sprinkle with paprika. Cover with soup and cream mixture. Bake at 375° F. for 1 hr. 15 min.

OVEN CHICKEN PAPRIKA CASSEROLE

2 lb. chicken, 1 whole chicken or 2 pkg. frozen breasts
2 Tb. butter
1 med. onion, sliced
1 bay leaf
One 10 & 1/2 oz. can Mushroom Soup
1/2 c. sour cream
2 t. paprika
Dash pepper

Thaw chicken and dash lightly with flour. Using butter, brown in an oven proof skillet. Add onion and bay leaf. Combine soup and remaining ingredients. Pour over chicken. Cover and bake in oven 1 hr. at 350° F.

MAUD HARRISON

TERIYAKI SAUCE OVER CHICKEN

3/4 c. soy sauce
1/2 c. sugar
1/2 t. grated ginger (powdered may be used, but fresh is better)
1 clove garlic, chopped fine
1 t. monosodium glutamate
1/4 c. water

Combine all ingredients and soak meat or chicken for several hours or overnight. Bake at 350° F. for 1 & 1/2 hr. Remove chicken from sauce and brown in oven for 15 to 20 min.

Or: Make sauce in pan, stir until sugar is dissolved and heat until boiling. Place cut chicken in pan, cover and cook until chicken is done. Stir once awhile to coat chicken with sauce.

STELLA GALLOWAY

CHICKEN TERI YAKI

Mix together in mixing bowl
1/2 C. soy sauce
1/2 C. sugar
2 Tsp. M.S.G.
1/2 tsp. ginger or ginger root grated
3 Tbs. catsup

Marinate 2 hrs. turning frequently
2 chickens cut up or
12 half chicken breasts, deboned

Cook chicken slowly on medium temperature setting or a gas barbeque or about 6 to 12 in. above preheated coals of a charcoal barbeque.

Chicken will be tender after 10 to 12 min. on each side. Baste frequently with marinade.

NOTE: Chicken can also be broiled 12 min. on each side. For a variation of this recipe, cut chicken in bite size peices, marinate and then thred on skewers alternating with marinated peppers and pineapple.

Grill over hot coals 4 min. on each side.

KARIN RIGBY

PERSIAN CHICKEN

Fry 1 chicken, not floured.
Chunks of 4 or 5 potatoes
1 med. sliced onion
1 t. paprika
1/8 t. pepper
1 t. chili powder
Salt and pepper. Add following:
2 Tb. worcestershire sauce
1 Tb. vinegar
2 t. sugar
Dash cinnamon
1 can Tomato Soup

Simmer 1 hr. (add water as required). Add 1 can whole green beans, sliced. Simmer 15-20 min. longer. Serves 6

KAREN MERRILL

CHICKEN TETTRAZINI

3 Tb. butter or chicken fat
1 med. onion, chopped
1 stalk celery, chopped
2 c. cooked chicken, cut
6 oz. (1 & 1/2 c.) uncooked fine spaghetti
1 t. salt
1/4 t. pepper
1 can Chicken Soup
2 & 1/2 c. broth
1 c. (4 oz.) sliced mushrooms
1/2 c. Parmesan Cheese
Paprika

Melt butter in large skillet. Add celery and onion, cook. Arrange chicken in layer then add spaghetti. Mix salt, pepper, Cream of Chicken Soup and broth. Pour over spaghetti. Place mushrooms on top; sprinkle with cheese and paprika. Cover and cook over full flame until steam escapes. Turn immediately to simmer and cook 30 min.

THELMA GUNN

QUICK CHICKEN CACCIATORE

2 Tb. salad oil
One 2 & 1/2 to 3 lb. broiler chicken, or fryer, cut up
1 onion, thinly sliced
1 envelope Italian-style spaghetti sauce mix
One 6 oz. can tomato paste
1 & 1/2 c. water
1 t. granulated sugar
One 3 oz. can whole mushrooms, drained
1 green pepper, cut in strips
Grated Parmesan Cheese

About 1 hr. before serving: Preheat skillet to 325° F., add oil and saute chicken with onion until golden brown. Blend sauce mix, next 4 ingredients (tomato paste, water, sugar, & mushrooms), and pour over chicken. Cook at 215° F. or simmer 45 min. Ten min. before chicken is done, add peppers and cook until tender. Top with cheese. Serves 4

SHIRLEY SWARTZ

SOUTHERN CHICKEN AND DUMPLINGS

3 c. flour
1 egg
1 t. salt
1 hen
2 c. chicken broth

Boil hen about 3 hr. Retain chicken broth. Roll out dough; cut in small squares, drop in broth and boil 10 min.

BARBARA WIHONGI

CHICKEN FRICASSEE AND LEMON DUMPLINGS

Boil one chicken and separate into bite-size pieces when cooked. Add the following:

1 c. water
1/4 c. diced celery
1 Tb. chopped onion
1 t. chicken flavor gravy base (or pkg.)
1/2 t. salt
Dash pepper
3 Tb. all-purpose flour (mixed with 1/2 c. cold water)
One or two 10 oz. pkg. frozen mixed vegetables
1 envelope Lipton's Chicken Noodle Soup (optional)

In large saucepan simmer chicken with 1 c. water, celery, onion, gravy base, salt and pepper for 10 min. Blend flour and 1/2 c. water and stir into broth. Cook over med. heat, stirring constantly, until gravy thickens. Add vegetables and cook until they are done.

For Dumplings: Combine 1 c. flour, 1 & 1/2 t. baking powder and 3/4 t. salt. Combine 3/4 c. milk, 1 t. snipped parsley, 1 t. grated lemon peel and 1 t. lemon juice. Add to dry ingredients; stir just until dry ingredients are moistened. Drop batter in mounds atop hot chicken mixture. Cover; simmer 20 min.

SHIRLEY SWARTZ

PRINCESS BENEDICTE'S FRIKADELLA (DANISH)

Bone 1 raw chicken (about 3 lb.). Add half this amount of finely ground pork sausage. In blender place 1 med. onion, 2 or 3 whole eggs, about one half can condensed milk or cream, salt and pepper to taste. Blend well then use a little flour so meat will hold together. Fry as patties in skillet, using butter or margarine. You may also make tiny round balls, browned in skillet too, and simmer in a can of Cream of Mushroom Soup or use them in your Fondue with a sauce. Anyway you do it, they're delicious.

ERNA CORELLI

SOUTHERN FRIED CHICKEN

Add 1/4 lb. butter and about 2 Tb. Crisco to 1 floured chicken (add salt to flour, also pepper, if dedired) in big skillet. Fry in oven until golden brown on bottom, turn to brown other side. Remove from oven, add warm water to <u>almost</u> cover chicken. Cover with lid and let steam in oven, watching closely not to burn. Steam until almost all water has evaporated. Takes about an hr. for entire process.

ALMA TURNER

STEAMED CHICKEN BATTER

Beat an egg with a fork until frothy. Add 1 C. warm water, 1/4 t. soda, and 1 C. flour. Slightly stir, leaving lumpy. Dip in chicken which has been steamed 45 min. or until done.

JUDY TAYLOR

CORNISH GAME HENS WITH RICE STUFFING

Two 1 lb. Cornish Game Hens
Salt & pepper
1 c. water
2 Tb. slivered almonds
2 Tb. finely chopped onion
1/3 c. uncooked long-grain rice
3 Tb. butter or margarine
1 Chicken Bouillon Cube
1 t. lemon juice
1/2 t. salt
One 3 oz. can chopped mushrooms, (drained = 1/2 c.)

Season game hens inside and out with salt and pepper. In sm. saucepan cook almonds, onion, and rice in butter for 5-10 min., stirring frequently. Add water, bouillon cube, lemon juice, and salt. Bring mixture to boil, stirring to dissolve bouillon cube. Reduce heat; cover and cook slowly about 20-25 min. or until liquid is absorbed and rice is fluffy. Stir in drained mushrooms. Lightly stuff birds with rice mixture. Place breast-up on rack in shallow baking pan. Brush with melted butter or margarine. Roast covered in hot oven (400° F.) for 30 min. Uncover and roast 1 hr. longer or until drumstick can be twisted easily in socket. Brush birds with melted butter during last 15 min. of roasting time. Serves 2
Note: Add additional seasonings to suit taste.

SONJA NESBITT

SOUTHERN RICE DRESSING

Roux
1 Tb. shortening
1 Tb. flour
2 c. broth, chicken or beef
1 clove garlic
Salt & pepper to taste
1 c. chopped giblets or ground meat
1 onion, chopped
2 Tb. parsley, chopped
4 c. cooked rice

Mix roux and cook over low flame until brown. Add broth, garlic, and meat. Let cook for 20 min. Add onions and parsley; simmer 10 min. Mix with cooked rice and seasonings; simmer for about 10 min. Serves 6

NORMA CHUDLEIGH

RICE DRESSING FOR TURKEY

Cook rice, stir in butter while hot and add to any standard dressing recipe - celery, onion, bread chunks, etc. Stuff bird.

FERN T. MITCHELL

CARROT DRESSING

3 c. bread crumbs
1 c. milk
2 slightly beaten eggs
2 c. ground or grated carrots
1 med. chopped onion
1 t. salt
1/4 t. pepper
1 & 1/2 t. rubbed sage

Pour milk over crumbs until milk is absorbed. Add seasonings and slightly beaten eggs. Mix well and put in buttered baking dish. Dot generously with butter or margarine. Bake 1 hr. at 325° F. Use on chicken or pork chops.

FAITH HEWITT

SAVORY STUFFING

1 qt. bread crumbs
1/2 c. butter, margarine, or poultry fat
3/4 C. chopped celery
3 Tb. chopped parsley
2 Tb. chopped onion
1/2 to 3/4 t. savory seasoning
1/2 to 3/4 t. salt
Pepper to taste

Melt butter, margarine, or poultry fat in fry pan. Add celery, parsley and onions. Cook a few minutes. Add to crumbs with the seasonings. Mix lightly, but thoroughly. Add nuts, if desired. (From U.S. Dept. of Agriculture Bulletin).

LAURA COWLEY BROSSARD

SPECIAL TURKEY DRESSING
(Emma Ray R. McKay's Recipe)

2 or more loafs of stale bread
1 lg. onion
3 - 4 slices of bacon
2 eggs
1 t. salt
1 Tb. butter or margarine
1 Tb. sage

Crumb soft part of bread, moisten with ground onion and juice. Add sage, beaten eggs, melted butter or margarine and fat from bacon. Grind bacon and add to the dressing. Add giblets or oysters to dressing if desired. Wipe turkey inside and out and salt well and put turkey dressing inside.

FAITH HEWITT

BREAD DRESSING

2 Tb. butter
1/4 c. chopped onion
1/2 c. chopped celery
1/2 t. savory or poultry seasoning
3 c. bread crumbs
1 c. water
1 bouillon cube
1/4 t. salt
1/2 t. pepper

Add onion to melted fat and cook until tender. Add celery and broth. Remove from heat, cool 10 min. Add the bread crumbs and other ingredients. The moisture depends on how dry the bread is. Add additional water, if needed.

IRENE MICHELSEN

GRANDMA'S DRESSING

1 lb. pork sausage
1/2 loaf bread, soaked with a little milk
(For turkey, use 1 loaf bread)
Grind in meat grinder: 2 apples, lg. onion, & celery
2 eggs
Heaping Tb. poultry seasoning
1/2 Tb. salt

(Mixture must hold together and be quite soggy) Fry until brown.

NORMA CALDWELL

fish



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TUNA NOODLE BAKE

1 6 oz can tuna
2 Tb chopped onion
1 can mushroom soup
1/2 C milk
1/2 t salt
1/2 t worcestershire sauce
1/2 t pepper
1 6 oz pkg noodles
2 hard cooked eggs
1/4 C grated American Cheese

Drain oil from tuna into saucepan and cook onion tender in it. Remove from heat, add soup, slowly blend in milk and seasonings. Heat thoroughly. Cook noodles in salted boiling water. Combine with tuna and eggs in casserole. Pour hot soup mixture over and sprinkle with cheese. Bake at 350 deg. about 20 min.

MELBA HILLAM

TUNA CASSEROLE

2 C. wide noodles, cooked (1 pkg in 2 qts. boiling water makes 4 cups)
1 C. chopped walnuts
1/2 C. bread crumbs
1 can tomato soup (not diluted)
1/4 t. pepper
1 Tb. grated onion
1 C. grated cheese
1/2 C. diced green pepper
1 can (large) tuna fish
1 t. salt

Mix all together - top with 1/3 C. bread crumbs to which has been added 2 Tb. melted butter. Bake 1/2 hr. at 350 deg.

ELLEN STEELE

TUNA CASSEROLE

2 C. cooked rice
1 can solid tuna
2 chopped hard boiled eggs
1 can mushroom soup that has been diluted and heated with 3/4 cup milk.
2 Tb. chopped green onion &
2 Tb. chopped green peppers that have been sauted in 1/4 cup butter or margarine.

Season with salt, pepper and celery salt. Mix all ingredients together. Top with 3/4 cups grated cheese. Bake at 350 deg. for 30 min. Serves 6 or 7.

LOUIE S. ROHLFING

TUNA CASSEROLE

Cook 2 cups of shell macaroni in salted water. Boil and cover until tender, then drain. Dice stalk of celery; 1/2 med. onion; 1/2 green pepper. Mix with 2 Tb. butter or margarine and 1 can of tuna with 1 can of Campbells Cream of Mushroom soup. If too dry, dilute with milk. Lay strips of cheddar cheese or green pepper on top and bake 1 hr., at 350 deg., or until done.

MARGARET SHARRER

TUNA CASSEROLE WITH VEGETABLES

1 can Tuna (6 & 1/2 oz.)
1 can milk
6 oz. krinkle noodles
1 can Cream of Mushroom Soup
1 can (#2) mixed vegetables (drained)
1 C. grated cheese

Cook noodles in salted water until tender. Drain. Arrange layer of noodles, layer of mixed vegetables, layer of tuna, layer of soup mixed with milk. Repeat. Top with grated cheese and bake at 350 deg. or 375 deg. for 20 min. or until cheese melts and mixture bubbles. Note: Add extra salt if desired. Serves 6.

JEANNE WHORNHAM

TUNA CRUNCH CASSEROLE

1 can Cream of Mushroom Soup
1/3 C. milk
1 can (7 oz.) tuna, drained and flaked
2 hard boiled eggs - sliced
1 C. cooked peas
1/2 cups slightly crumbled potato chips or Goldfish Crackers, Chow Mein Noodles, French-Fried Onions.

In 1 qt. casserole dish, blend soup and milk. Stir in tuna, eggs, and peas. Top with potato chips or desired topping. Bake at 350 deg. for about 25 min.

GOLDA E. JENSEN

NUTTY NOODLE CHINESE CASSEROLE

2 cans mushroom soup
1/2 C. water
1 C. chopped celery
1 can Chow Mein noodles
1 can Tuna (washed with hot water)
1 chopped onion
1/2 C. cashew nuts

Cook vegetables in butter, do not brown. Mix with tuna & soup. Bake 40 min. at 325 deg. Add noodles & nuts & serve.

LILLY PALMER

CHINESE NOODLE CASSEROLE

7 oz. can tuna
3 oz. can Chow Mein Noodles
1/4 C. chopped onion
1/4 C. chopped green pepper
1 C. chopped celery
1/2 C broken Cashew Nuts
10 oz. can Cream of Mushroom soup
2/3 cups water
2/3 C. crushed potato chips

Combine tuna with noodles, celery, onions, green peppers and nuts. Stir soup and water together, pour over tuna mixture. Stir lightly. Place in 1 & 1/2 qt. casserole dish. Sprinkle with potato chips. Bake in moderate oven 350 deg., for 35 - 40 min.

AVIS SMITH

SWEET AND SOUR TUNA

1 10 & 1/2 oz. can chicken gravy
1/4 cup sugar
2 Tb. vinegar
2 Tb. soy sauce
1 med. green pepper, cut in 3/4 inch squares
1 13 & 1/2 oz. can pineapple tidbits, drained (1 cup)
1 9 & 1/4 oz. can tuna, drained and broken into chunks (chicken or turkey may be used instead of tuna)
1 3 oz. can (2 & 1/4 cups) Chow Mein Noodles or hot cooked rice.

In medium saucepan, combine chicken gravy, sugar, vinegar, and soy sauce; add green pepper pieces. Bring to boiling; cover and simmer 8 min, stirring occasionally. Add drained pineapple and tuna chunks; cook 2 minutes more or until tuna and pineapple are heated through. Serve over Chow Mein Noodles or hot rice. Serves 4.

EDNA SEAMAN

DEVIL'S TUNA FISH

1 can tuna
2 hard boiled eggs
1/4 C. cracker crumbs
1 Tb. butter
1 Tb. flour

Break the tuna into chunks. Dice the eggs. Mix them together. Make a white sauce by mixing butter, flour, and desired amount of milk. Season with salt and pepper to own liking. Add white sauce to mixture and stir. Place mixture into a buttered casserole dish. Cover with cracker crumbs and a few spots of butter. Bake at 350 deg. until golden brown. About 15 to 20 min.

LAVERNE JEFFS

GOLDEN GLOW TUNA BAKE

1 & 1/2 cups boiling water
1/2 cups rice
3 C. shredded carrots
2 Tb. finely chopped onion
1 7oz. can solid pack tuna (drained)
1/2 C. milk
2 eggs well beaten
2 C. grated sharp cheese (about 1/2 lbs.)

Add rice to water and bring to boiling point. Cover and cook over low heat until tender. Add carrots and onions and cook, covered 7 min. Break tuna into pieces. Add tuna and remaining ingredients to rice mixture and mix well. Turn into a greased casserole dish and place in a pan of hot water. Bake in a moderate oven (350 deg) for 1 & 1/4 hrs. or until inserted knife comes out clean.

PEARL MEACHAM

GOLDEN TUNA SCALLOP

Set oven at 350 deg. Mix 1 can of Cream of Mushroom Soup and 2/3 C. evaporated milk in a 2 qt. bowl. Stir in a 7 oz. can of drained tuna, 3 cups cooked broken spagetti, and 1/3 cups (or more) grated cheese. Pour into greased baking dish. Arranged canned stewed tomatoes (drained), around the edge. Sprinkle 1/3 cups grated cheese over the top. Bake approx. 20 min. Serves 6.

CYNDY CADENHEAD

TUNA LEMON LOAF

3 or 4 lemon slices
2 6 & 1/2 or 7oz. cans (about 2 cups) tuna, drained and finely flaked
1 can condensed cream of celery soup
3 slightly beaten egg yolks
1 cup fine cracker crumbs
1/4 cup finely chopped onion
2 Tbs. chopped pimento
2 Tbs. lemon juice
Dash pepper
3 stiffly beaten egg whites

Place lemon slices in a row in bottom of very well greased 8&1/2 x 4&1/2 x 2&1/2 inch loaf pan. Thoroughly combine remaining ingredients except the egg whites. Fold in egg whites. Spoon mixture over lemon slices in pan. Bake in 350 deg. oven 45 min. or until center of loaf is firm. Invert on warm serving platter. Garnish with parsley and additional lemon slices. Serves 6.

BILLIE RICH

TUNA PINWHEELS

2 C. sifted all-purpose flour
2 t. Double Acting baking powder
or 3 t. Single Acting
1/2 t. salt
1/4 C shortening
3/4 C milk
1/2 C chopped celery
2 Tb. butter
1 C. flaked tuna fish
1 C cooked peas
2 Tb. chopped pimento
1 egg slightly beaten

1. Sift flour once, measure; add baking powder and salt.
2. Cut in shortening until mixture resembles coarse meal.
3. Add milk; mix only until flour is dampened.
4. Turn out on floured board; knead lightly for a few seconds to smooth dough. Roll out into rectangle about 3/8 inch thick.
5. Pan-fry celery in butter. Remove from heat. Add fish, peas, pimento, and egg; combine thoroughly. Add seasonings to taste.
6. Spread over dough; roll up as for jelly roll; seal edges.
7. Cut in 8 slices. Flatten out and shape each slice to about 3 & 1/2 inches in diameter. Place on a greased baking sheet, cut side up.
8. Bake in hot oven until done, about 15 or 20 min., at 400 deg. Serve with the following sauce:

CHEESE SAUCE

2 Tb melted butter
4 Tb flour
1/2 tsp salt
1/4 t paprika
2 C. milk
1/2 lb. American Cheese

1. Combine butter, flour, salt and paprika.
2. Add milk gradually; place over boiling water and cook, stirring until thickened. Add cheese and stir until melted. Use as directed above. Serves 8.

HORTENSE H. DORNBERG

TUNA OVER TOAST

Put chunk of butter in pan, then dice one small green pepper and one small tomato and saute.

Stir in one rounded Tb. flour and about 1 C. of milk. Cook and stir until thickened. Drain oil off tuna and stir in, then add 1/2 C. Sharp, Nippy Cheese, grated. Serve over toast.

KATHRYN FRANKE

TUNA CREAM PUFF BOWL

4 hard cooked eggs
chop 3, slice 1
1 9 & 1/4 oz can tuna (drained)
1 Tb. lemon juice
1 C. sliced celery
1/4 C. sliced stuffed green olives
1/4 C. finely chopped onion
1/2 C mayonnaise
1/4 t. salt

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CREAM PUFF BOWL
1/4 C butter
1/2 C boiling water
1/2 C sifted flour
1/4 t. celery seed
2 eggs
Dash of salt

Melt butter in boiling water, add flour, celery seed, and dash of salt. Cook, stiring constantly, over low heat till mixture forms a ball, that doesn't separate. Cool slightly. Add eggs one at a time. Beat vigorously till smooth. Spread on a greased pie plate. Bake at 450 deg. for 15 min., then reduce heat to 325 deg. for 30 min. more. Turn off heat and leave in closed oven for 20 min. to dry out. Cover bottom of cream puff bowl with lettuce, then fill with tuna salad. Garnish with sliced egg, and the sieved yolk of one egg. Chill 1/2 hr.

NELLIE B. CARNEY

MACARONI AND SALMON CASSEROLE

1 & 1/2 C. macaroni (uncooked)
1 tall can salmon
1 t. salt
pepper
1 Tb. prepared mustard
1 & 1/2 C. milk
1/2 C. cracker crumbs
2 Tb. parsley

Cook macaroni in salted water. Blanch. Mix with other ingredients, cover with crumbs. Bake 40 min.

MINNIE G. CLARK

SALMON LOAF

1 can salmon (tall Red Alaska)
1 can mushroom soup
1 small pkg. potato chips
1 onion
1/2 can milk
1 egg
paprika
parsley

Mix milk, soup and salmon, add onion and egg. Put 1/2 potato chips in mixture, sprinkle other half on top. Bake 20 min. Sprinkle with paprika. Decorate with parsley.

ROSE HARDY

SALMON LOAF

1 egg
2 C. salmon, pink or red
Liquid from salmon plus milk to make 3/4 C.
1 & 1/2 C. coarse cracker crumbs
1 t. lemon juice
1 t. chopped onion or 1 Tb. dry onion flakes
1/8 t. each salt and pepper

Blend egg into salmon and stir in remaining ingredients. Spoon lightly into greased loaf pan and pat into loaf shape. Bake at 350 deg. for 45 min or until done. (When toothpick or knife inserted comes out clean.)

GWEN WADE

SALMON SURPRISE

Heat oven at 350 deg. Drain liquid from 1 lb. can salmon into measuring cup. Add water to make 1/2 C. liquid. Flake salmon, combine with liquid:
1/2 C. Cream of Mushroom soup
1 & 1/2 C. soft bread crumbs, 1/2 cups ketchup, 2 eggs slightly beaten. Spoon into 6 greased custard cups.
Bake 35 min. Unmold on platter, combine 3 or 4 Tb. milk with remaining soup. Heat. Spoon over salmon with minced parsley.

ADA FISH

HALIBUT CHEESE CASSEROLE

Use 2 - 1/2 pound pieces of halibut. Place fish in cloth bag and boil in salted water for 1 & 1/2 hours. Remove from heat and cool completely in water. When cool remove and skin and bone and place in buttered baking dish and flake carefully. Cover with sauce and bake.

SAUCE: 1 square butter or margarine
1/2 C. flour
1 qt. milk
2 Tb. onion, chopped
2 Tb. pimiento, chopped
2 C. grated nippy cheese

Melt butter in saucepan. Add flour and blend carefully. Slowly add milk and stir constantly till thickened. Add onion and pimiento. Fold in grated cheese and stir until melted. Cover halibut in baking dish with cheese sauce. Top with buttered bread crumbs and bake in 400 deg. oven for 20 to 30 min. Serves 8.

IRENE MICHELSEN

HALIBUT CASSEROLE

2 slices frozen halibut (boiled 20 min. in salt water)
1 can soup (cream of celery or cream of chicken)
1/2 C. celery
minced onion

Place in casserole and top with sliced cheese. Bake at 350 deg. for 30 min.

VELOY WARNICK

BAKED HALIBUT SURPRISE

2 lb. halibut steaks (or other fish)
1/2 C. French Dressing
2 Tb. lemon juice
1/4 t. salt
1 can (3 & 1/2 oz.) French-fried onions
1/4 C. grated Parmesan cheese

Thaw frozen steaks. Cut into serving size portions. Place fish in a shallow baking dish. Combine dressing, lemon juice and salt. Pour sauce over fish and let stand for 30 min. turning once. Remove fish from sauce and place in a well greased baking dish 12x8x2 inch. Crush onions. Add cheese and mix thoroughly. Sprinkle onion mixture over fish. Bake in mod. oven 350 deg. for 25-30 min. or until fish flakes easily when tested with a folk. Serves 6.

CHRIS SORBONNE

BAKED CREAM FISH FILLETS

2 lbs. fish fillets (cod, sole, haddock or halibut) fresh or frozen.
1/4 t. salt
Few grains pepper
1/4 t. paprika
Juice of 1 lemon
2 Tb. butter
2 Tb. flour
Salt and Pepper
1 Tb. dry mustard
1 C. top milk
1/2 C. buttered bread crumbs
1 Tb. minced parsley

Cut fillets in serving pieces. Place in greased, shallow baking dish; sprinkle with salt, pepper, paprika and lemon juice.

Make white sauce of butter, flour, seasonings and milk; pour over fillets. Sprinkle with crumbs and parsley. Bake in moderate oven at 350 deg. for 35 min. Serves 6.

HORTENSE H. DORNBERG

POLYNESIAN FISH

3 lbs. halibut or cod steak cut 3/4 in. thick
1/3 C. lime juice
1/4 C. melted Butter
1/2 t. salt
1/4 t. ground pepper
Generous pinch of marjoram
1/2 can Cream of Shrimp soup, or more
3/4 C. sour cream
3 or 4 scallions or green onions with tops, sliced
3/4 C. tiny shrimp

Wash, pat dry and cut the fish into 6 serving-size pieces. Trim. Place in an ovenproof shallow baking dish. Pour lime juice over the top and allow to soak for a few minutes on each side. Discard the juice. Pour melted butter over fish and sprinkle with seasonings. Broil for about 10 min. Baste once with the butter. Remove from heat, baste again with pan juice. This can be prepared ahead, and at this point cover dish with foil and let set in oven until ready. Mix the soup and sour cream together and spoon on top of each piece of fish. Bake for 30 min. in moderately slow oven, 325 deg. Serve in the baking dish and garnish with scallions and tiny shrimp. Serves 6.

Billie Rich

NEW ENGLAND FISH WORCESTERSHIRE

2 lb. sole fillets (frozen or fresh)
1 can (10 & 1/2 oz.) Campbell's Golden Mushroom Soup
2 t. Worcestershire sauce
1/4 t. ground thyme

Roll fish fillets. Place in well-buttered casserole. Combine soup, Worcestershire sauce and thyme; pour over fish. Bake, uncovered, in a preheated hot oven (425 F.) for 20 min. or until the fish flakes when you test it with a fork. Sprinkle with parsley and serve with lemon wedges, if desired. Serves 6 to 8.

MARY ANN MINER

SEAFOOD CASSEROLE

3 hard boiled eggs (sliced)
1-5 oz. can shrimp
1-7 oz. can tuna fish
1-2 oz. can mushrooms
1-6 & 1/2 oz. can crab meat
2 C. white sauce
1/4 lb. grated cheese
Buttered crumbs

Arrange the above in layers in casserole dish. Pour on white sauce to which cheese has been added. Top with buttered crumbs. Bake at 325 deg. for 45 min.

OLGA C. BROWN

CRAB-SHRIMP CASSERCLE

1 can crab meat
1 can shrimp (medium and small)
1 C. diced celery
Juice of 1/2 lemon
1 C. salad dressing

Mix together and cover with buttered cracker crumbs. Spoon into individual shells or casseroles and bake 300 deg. for 35 min. Serves 5

VEE G. MARTINEAU

CRAB AND NOODLE CASSEROLE

Cook 8 oz. pkg. of noodles. Drain and rinse with cold water. Heat 1 can Mushroom Soup, 3 Tb. butter, and 1 c. milk. Stir until smooth. Add 2 c. grated sharp cheese, 1/4 c. minced onion, 2 diced hard-boiled eggs, 2 Tb. pimento and 1 can flaked crab. Bake 1 hr. at 300° F.

LYNNE WARNICK

DEVILED CRAB

4 Tbs. butter
2 Tbs. flour
1 Tbs. chopped parsley
2 Tbs. lemon juice
1 t. prepared mustard
1/2 C. buttered crumbs
2 hard cooked eggs, diced
1 t. horseradish
1 t. salt
1/2 t. cayenne pepper
1 C. milk
2 C. Crab

Make white sauce of milk, flour, and butter and seasonings. Add crab, parsley, and eggs. Put into individual shells, sprinkle crumbs on top and bake 10 min. at 400 degrees.

MARY ALICE VRONTIKIS

CLAM JAMBALAYA

2 cans minced clams
2 large onions, minced
1 med. green pepper cut in small pieces
1 #2 can whole tomatoes, chopped
1 C raw rice
1/4 lb. butter
1 t salt
pepper to taste

Cooked minced onion for about 1 min. in the butter. Remove from heat and add chopped pepper, tomatoes and seasonings. Add raw rice and clams with nectar (do not drain) and mix well. Put in large casserole, cover securly and bake 350 deg. for 1 1/2 hr. Serves 4.

BATTER FRIED SEAFOOD AND ONION RINGS

1 1/2 C pancake mix
2 eggs, slightly beaten
1 1/2 C milk
1 lb. raw shrimp - shelled & deveined
1 lb. scallops
1 large onion, sliced
1 C milk

Soak onion slices in 1 C milk for 15 min. Combine pancake mix, eggs, milk, beat 2 min. Have seafood well drained. Dip into batter, drain off excess and fry in deep fat (375 deg,) 3 to 5 min. or until golden brown. Drain on absorbent paper towels.

Drain onion rings, dip into batter and proceed as above.

VERNA LIETZ

CURRIED FISH IN RICE RING

1/4 t salt
1/2 C boiling water
1 pd. pike, pollack, sole, or haddock fillets
2 Tb. butter or margarine
1/4 C. minced onion
2 Tb. flour
1 t. curry powder
1 t. sugar
1/4 t. salt
Dash of ginger
3/4 C. milk
3 C. cooked rice
1 pkg. (10 oz.) frozen green peas, cooked and drained

Heat water and salt to boiling. Add fish; cover and simmer 6 to 10 min. or until fish flakes easily with fork. Drain; reserve 1/2 C. broth. Break fillets into 2-inch pieces; keep warm while preparing sauce.

Melt butter in saucepan; cook and stir onion in butter until tender. Stir in flour, curry powder, sugar, salt and ginger; cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in reserved broth and milk. Heat to boiling, stirring constantly. Boil and stir 1 min. Stir in fish; heat through.

Mix rice and peas; pack lightly in greased 6-cup ring mold. Unmold on large serving dish; pour fish sauce into center of mold. Serves 4 to 6.

ZULA B. ANDERSON

CURRIED SHRIMP

Brown 2 t. butter and 2 t. minced onion. Add 1 can Cream of Shrimp Soup, 1/2 pt. Sour Cream, 1/4 t. Currie Powder, and 1 can med. size shrimp. Serve over rice. Serves 4

SHRIMP CREOLE

For casserole mixture:

Heat in skillet 1/4 C. butter or margarine, add and cook slowly 1 C diced celery, 2/3 C chopped onion, 1/2 C finely chopped green pepper and cook until onion is transparent. Thoroughly blend in 1 C of water, 3/4 C. (6 oz) tomato paste, 1 Tb. minced parsley, 1/2 t. salt, 4 or 5 drops tabasco sauce.

Pour mixture into casserole dish. Heat in oven 30 min. at 350 deg. Add a can of medium or small shrimps the last 15 min. When shrimp mixture is heated thoroughly serve over hot rice. Serves 6.

IRENE S. LUND

KALAKUKKO (FISH IN A CRUST)

1 pkg. active dry yeast
1 C. warm water
1 t. salt
4 Tb. soft butter
1 & 1/2 C. rye flour
1 & 1/2 C. white flour

Filling:
1 lb. small fish (2-3 med. sized trout or about 14 smelts)
1 t. salt, dash pepper
4 slices bacon, cut in 1 in. pieces

Dissolve the yeast in the water in a bowl. Add the salt and butter. Stir in the flour both rye and white, slowly, until they are combined well and a stiff dough forms. Knead lightly on a floured board until smooth. Replace the dough in the bowl, cover and let rise until doubled in bulk. Pat the dough out on the floured board to an oval about 1/2 in. thick and about 12 in. long and 10 in. wide. Rub the surface of the pastry with flour to dry it. Clean the fish, removing the heads and tail. Dry thoroughly and arrange on the dough, side by side and/or in layers. Sprinkle with salt and pepper and top with bacon. Bring the dough up over the mound of fish and cover it completely. Dampen the outside of the dough with water to seal the edges and smooth the top. If the dough should crack, reseal after broken edge. The Kalakukko should have the shape of a loaf of bread. Place in a well-buttered heavy casserole with a lid. Put 2 Tb. of water into the dish and cover. Bake in a slow oven 300 deg., for 4 hrs. After the first hour of baking, brush with melted butter. After the third hour, remove the cover, remove the Kalakukko from the oven wrap it in foil and return to the casserole to bake 1 hr. longer. Let it cool wrapped in the foil. This will soften the crust. Slice crosswise to serve.

PIRKKO HUUSKONEN
DAVID MITCHELL

FISH IN PARSLEY SAUCE

About 2 lb. of fish, if large, cut in small pieces. Clean fish inside and outside.

1. Simmer a little water, a small bayleaf, 1 med. sliced onion in some water for about 10 min.
2. Add the fish and add more water (hot) to almost cover the fish.
3. Let the fish simmer until done.
4. Remove fish to serving dish - cover to keep warm.
5. Heat 1/8 of a lb. of butter in a pan over low heat.
6. Add 2 heaping t. of flour and stir.
7. Add fish juice and 1/2 C. milk a little at a time and stir well.
8. Remove from heat.
9. Add plenty of fresh chopped parsley and a little butter.
10. Pour over fish and serve.

HEDWIG STREULING

FISH SAUCE

Mix into 4 Tb. mayonnaise, 2 t. chili sauce; 2 t. relish and 1 t. lemon juice. Serve on all fish dishes.

PATRICIA PALUMBO

QUICK TARTER SAUCE

1/2 C mayonnaise or miracle whip
1/4 t. worcestershire sauce
1/2 t. grated onion
1 Tb. chopped sweet pickle
1 Tb. lemon juice

Combine all ingredients and mix well. Chill.

VAL KOENIG

SKIN YOUR TROUT

After trout is cleaned, cut away dorsal and belly fins. Take the head in one hand and the body in the other hand. Bend the head back until the back bone is broken. Continue to pull on and on. The skin will remove with head. If unsuccessful, bring your next trout to me for a demonstration.

J. ORVAL ELLSWORTH

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ASPARAGUS PARMESAN

30 to 36 spears fresh Asparagus, washed and trimmed
4-ounce can mushroom buttons
1/4 C. green onions, sliced
2 Tb. butter or margarine
2 Tb. flour
1/2 t. salt
1/2 C. milk
1/2 C. Parmesan cheese, grated

Preheat oven to 400 deg. F. Arrange asparagus in a shallow baking dish. Drain mushrooms, reserving liquid. Chop half of mushrooms. Cook onions in fat until tender. Add flour and salt and blend well. Stir in milk and mushroom liquid. Cook until thickened, stirring constantly. Add chopped mushrooms. Pour sauce over asparagus and sprinkle with cheese. Arrange remaining mushrooms on top. Bake 30 to 40 min. or until asparagus is tender. Serves 6.

MARY ANN MINER

ZUCCHINI PORTUGUESE

1/2 clove garlic, chopped
2 Tb. olive oil or butter
2 t. cornstarch
1 pound zucchini, well scrubbed and sliced 1/4 inch thick
1 t. sugar
1 pound ripe tomatoes, peeled, trimmed and cut into 1 inch wedges
1 1/2 t. salt
1/8 t. pepper
1 t. oregano

Saute garlic in oil in 10-inch skillet for one minute. Add zucchini to skillet, sprinkle with cornstarch and saute for 5 min. turning occasionally. Add tomatoes and seasonings. Cover and cook over medium heat for about 12 min. or until zucchini is tender, turning occasionally. Makes 5 to 6 servings.

MARY ANN MINER

ZUCCHINI

8 to 10 Zucchini, peeled and sliced thick
2 med. onions
Nippy Cheese
1 or 2 med. green peppers, chopped
1 can water chestnuts, drained and sliced very thin

Par boil zucchini about 2 or 3 min, drain for about 2 hr. Saute onion and pepper in good size piece of butter. Season with salt, pepper, and a few shakes of Italian Herb Seasoning. Add onions, green pepper, and water chestnuts to zucchini carefully so as not to mash. Place in long shallow baking dish and cover with nippy grated cheese. Bake about 25 min. or until zucchini is done.

VILATE J. THATCHER

QUICK ZUCCHINI

Several large zucchini. Wash and peel with potato peeler. Grate legnthwise on next to small grater. Put large piece of butter in frying pan or saucepan; melt. Add zucchini and let cook in butter and natural juices. Do not add water. Salt and Pepper, stir occasionally and add a little onion salt.

Zucchini does not brown - Let cook until juices evaporate.

VILATE J. THATCHER

ZUCCHINI CASSEROLE

4 to 6 large zucchini. Peel with potato peeler. Slice in about half-inch slices. Par boil in lightly salted water about 3 min. lifting from bottom so top will cook. Don't mash. Drain in collander for about 2 hrs.

Place one layer of zucchini on bottom of 6X10" glass casserole. Use half of vegetable.

1 can of Cambell's Cream of Mushroom soup undiluted.
1 can of Cambell's Cheddar Cheese Soup undiluted.

Stir soup in each can separately until smooth.

Spread about half of mushroom soup over zucchini, then spread thin coating of cheese soup over mushroom soup.

Add another layer of zucchini until all is used and repeat with mushroom soup and cheddar cheese soup.

Bake for about 25 min. then add sharp grated cheese over top and sprinkle well buttered dried bread crumbs over cheese. Return to oven and bake 15 min. longer in 300 deg.

VILATE J. THATCHER

SWISS CHARD OR BROCCOLI

Wash; cook til tender in lightly salted water. Drain well, pour orange or grapefruit sauce over, serve hot.

Sauce: 4 Tb. butter, paprika, cornstarch to thicken,
1 Tb. orange juice with little grated rind.
Cook 5 min.

Common cheese sauce and nutmeg is also good for chard or broccoli.

AMELIA MERL OHMART

BROCCOLI CASSEROLE

1 pkg. chopped broccoli
1/2 can mushroom soup
1/2 C. grated cheese
Salt and pepper to taste
1 egg, well beaten
1/2 C. mayonnaise
1 Tb. grated onion

Cook broccoli for 5 min. and drain. Mix other ingredients and add to broccoli. Sprinkle with 1/2 C. buttered bread crumbs. Bake for 20 min. at 400 deg. Serves 6

MARGARET O'CONNOR

BLACKEYED PEAS

Parboil 1 C dry blackeyed peas until water turns dark. then drain it off, rinse and replace with 4 C fresh water. Add either bacon or piece of ham with bone and salt to taste. Cook until tender. Black eyed peas cooked on New Years day is an omen of prosperity.

ORENA M. PEATROSS

SOUTHERN FRIED OKRA

Wash okra and cut crosswise into circles. Mix salt and pepper with cornmeal and coat okra slices. Heat about 4 Tb bacon drippings till hot and drop in okra, brown and drain on paper towels.

ORENA M. PEATROSS

GREEN BANANAS

Peel the bananas and put into pot. Cover with water and boil until tender, then pour water off and cook in canned milk. Or you could wrap raw bananas in tin foil. Mix 4 Tb. mayonnaise and canned milk and pour over bananas. Close tin foil and bake at 350 deg. until tender, about 1 hr.

MAXINE FONUA

LU MOA
(Spinach and Chicken)

LU IKA
(Spinach and Fish)

LU PULU
(Spinach and Corn Beef)

Put cabbage and spinach into tin foil. Then cover with any kind of meat. Add an onion. You can add mayonnaise and milk or coconut oil or soy sauce. Close tin foil and bake in oven for about 2 to 3 hr. at 350 deg.

MAXINE FONUA

DELICIOUS HEALTH SPINACH

Open a #2 1/2 or 303 can of Del Monte or Pierces, or any reliable brand of spinach. Dump 1/2 of it or 1 whole 303 can into a mixing bowl of some kind. Ream a live size lemon, and add treeripe, if such can be had. Add the juice & 1/3 c. of seedless raisins & 1/4 - 1/3 c. dried currants, plus 1/4 c. or rounded Tb. flaxseed meal. (Flaxseed meal is available in Health Food store). Add 1 Tb. blackstrap molasses. If time permits, let this stand for 30 min. to 1 hr, then mix slightly & add 1 Tb. of a good grade or brand of olive oil, or sunflower seed oil, or sesame oil, or Mazola or other kind of vegetable oil. Then add 1 c. genuine old fashioned rolled oats, plus 3/4 to 1 heaping c. whole wheat flour plus 1 heaping Tb. raw sugar (optional). Do not pour off liquid of spinach, at least not more than 1/3 of it. Use most of it in the recipe. Never let juices or liquids from canned vegetables go to waste.

FREDRICK F. DURTSCHI

DELICIOUS HEALTH BEETS

Open a #303 can of Julienne red beets, pour into mixing bowl juice & all. Ream 1 live size treeripe lemon, treeripe if available. Add lemon juice to beets. Add 1/3 c. seedless raisins & 1/4 c. dried currants, 1 Tb. flaxseed meal, 1 c. genuine old fashioned rolled oats & 3/4 c. whole wheat flour, 1 heaping Tb. raw sugar, 1 heaping Tb. black strap molasses. Mix thoroughly; break up the long strips of Julienne beets.

FREDRICK F. DURTSCHI

VEGETABLE CASSEROLE

4 c. celery cut in 1 in. pieces
Cook in 1/4 c. water 6 - 8 min. Place celery in casserole.
Add: 1 can sliced water chestnuts
1 2 oz. jar sliced pimentos
1 can undiluted cream of chicken soup

Top with buttered bread crumbs. Bake 350 deg. for 20 min.

EDNA K. WARD

CELERY LUNCHEON BAKE

4 c. chopped celery (1 sm. stalk)
1 & 1/2 c. grated cheese
1 c. Cream of Chicken Soup
1/4 c. almonds, optional

Chop celery in 1 inch pieces. Cook 7-12 min. to desired tenderness. Layer in 1 & 1/2 qt. casserole the celery, cheese, and soup. Bake at 350° F. for 20 min. Especially a great companion for baked potatoes.

DIANE CHRISTENSEN

NEIMAN-MARCUS CELERY ORIENTAL

Slice 6 to 8 large, outside celery stalks on the bias. Cook in small amount boiling salted water till just crisp-done; drain. Cook 1 cup sliced fresh mushrooms in 3 Tb. butter till tender; add celery and 1/4 C. toasted blanched almond halves. Toss lightly till hot. Makes 4 to 6 servings.

MARY ANN MINER

COOKED CELERY ROOTS

Wash a large celery root, cut in 1/2 inch thick slices, cut each slice in 1/2 inch strips. Drop into salted boiling water; root cooks quickly. Remove root and thicken cooking water with cornstarch, or else serve with Hollandaise sauce.

ANTHON AHLRICHS

HERBED CARROTS & CELERY

6-8 small carrots
3-4 stalks celery
1 Tb. sugar
1 chicken bouillion cube
4 Tb.(1/2 stick)butter melted
1 Tb. dried mint flaked & crushed
1/2 Tb. celery seeds

Cut carrots in 2 in. pieces, cut celery into thin crescents. Cook carrots covered with sugar in salted water. Cook celery with bouillion cube until tender. Drain both celery & carrots. Drizzle 1/2 the melted butter , mint & celery seeds over the carrots & celery.

LOLA M. ALLRED

SUNSHINE CARROTS

Cut 5 carrots crosswise on the bias 1 inch thick. Cook and drain. In small saucepan, mix 1 Tb. sugar, 1 t. cornstarch, 1/4 t. salt, 1/4 t. ginger, 1/4 C. orange juice. Cook till it thickens, then stir in 2 Tb. butter. Pour over hot carrots, garnish with parsley.

JO ANN HANCOCK

CARROT CASSEROLE

2 C. grated carrots
1 C. cooked rice
1 egg
1 C. milk
1/2 C. grated cheese
1/2 t. salt.

Mix all ingredients. Bake in 300 deg. oven 30 min.

ZITELLE H. SHUMWAY

CARROT CUSTARD

3 C. grated carrots
2 C. milk
2 eggs
1/2 t. salt
Dash of paprika

Beat all together and bake 1/2 hour in 350 deg. oven. Add other seasonings if desired.

ZITELLE H. SHUMWAY

CARROT LOAF

2 C. cooked or grated carrots
2 eggs
1 Tb. butter
1 C. of cracker or bread crumbs
Salt and pepper to taste
1 small onion or green pepper

Mix and bake 45 min.

ADA MAE HOLBROOK

CREAMED CARROTS AND CAULIFLOWER

1 small head cauliflower
3 small carrots
Salt and pepper

Break cauliflower into flowerettes. Slice carrots into very thin rings. Season and cook together. Save liquid.

Sauce: 2 Tb. butter
1 1/2 Tb. flour
Vegetable liquid

Melt butter and combine with the flour, making paste. Add liquid, and cook to a light consistency. Pour sauce over vegetables at serving time. It is a colorful dish. Garnish with parsley.

PEARL MEACHAM

CAULIFLOWER-STUFFED GREEN PEPPERS

Clean inside of peppers and stand them up in a pan with a little water and put in oven at medium temperature for about 10 minutes. Bake slowly without par-boiling. If they are not softening up enough, put a lid on. Make a thick white sauce and cream the cauliflower. Grate a small amount of onion and grate cheese to put over the top. Strips of browned bacon can also be put in with the cheese on top. Do not cook the cauliflower too much before placing in the peppers. Do not fill the shell too full. Put in the oven and watch at medium temperature.

JULIA MAE JARVIS

CHILI RELLENOS

I usually use 1 pepper per person.

Put under broiler until the skin flakes when browned. I roll in a tea towel and steam, then when cool I remove the loose skin, make a slit in one side and remove seeds. Insert a good size piece of nippy cheese and set aside. Take one egg per pepper, separate. Beat the whites stiff, add salt and pepper. Then slowly add yolk to batter. Spoon each pepper in batter and fry in cooking oil or Crisco, enough to keep from burning. Cover with tomato sauce. Brown one onion, 1 clove garlic--minced in skillet--Saute and add can tomatoes or tomato sauce, a little sugar, salt and chili pepper and when thickened, cover peppers with sauce (a pinch of cinnamon in sauce.)

HENRIETTA HARRIS

MELANZANA E PEPERONE
(Eggplant and Green Pepper)

1 eggplant cut into medium pieces
1 green pepper, chopped into medium pieces
1 small onion, chopped into medium pieces
3 large fresh tomatoes or 1 can canned tomatoes
Olive oil
garlic clove (optional)
Cut eggplant and sprinkle salt over pieces. Cover the bottom of large pan with olive oil and add section of garlic clove. When oil is hot, add eggplant. Cook for a few min. until it is partially browned, stirring occasionally. Add green pepper, onion, and tomatoes. Cook until vegetables are tender. Cooked rice may be added to the above to make a rice dish. I often add any left over rice I may have on hand.

IRENE EASTMOND

BAKED EGG PLANT

Pare an egg plant. Cut in 1/2 in. slices. Cook in boiling salted water to cover til soft. Drain and mash. Add 1/4 C. butter, 1 C. bread crumbs, 2 eggs, well beaten, few drops onion juice, 1/2 t. salt, 1/8 t. pepper. Place egg plant mixture in buttered casserole dish. Sprinkle with buttered crumbs and bake at 375 deg. for 15 min.

ILA F. MAUGHAN

FRENCH FRIED EGG PLANT
(A way to get even the most fussy to try egg plant)

Peel and slice egg plant into 1/2 in. strips. Dip in whipped egg batter. Then roll in crushed soda crackers. Deep fry until browned. Salt and pepper. Serve hot.

KAREN MERRILL

BAKED ACORN SQUASH

1 acorn squash cut in half, seeds removed. Wash, don't peel.

Place in pie plates. Put one square butter in each one. One strip bacon across them. 3 Tb. syrup, 1/8 t. salt and 1/8 t. pepper. Bake in 400 deg. oven for 40 min. to 1 hour until brown and tender. Serves two.

BENJAMIN MORRIS

SQUASH CASSEROLE

Squash
1 or 2 eggs - depending on amount of squash
1 small can milk
1 C. grated cheese
1 small jar pimientos - chopped

Cook squash until almost done. Add milk, eggs, cheese, pimiento and bake in moderate oven until custard is done.

DOROTHY RUFF

BAKED STUFFED TOMATOES

4 large firm tomatoes
1 C. packed bread stuffing
1/2 C. grated sharp cheddar cheese
3/4 t. Accent
Salt to taste
Melted butter or margarine

Wash tomatoes; scoop out centers, leaving shell. Chop centers; Add bread stuffing, cheese, Accent, salt, and enough melted butter or margarine. Refill tomato shells. Bake about 25 min. at 400 deg. or until tender.

PEARL MEACHAM

QUICK PARSNIP PUFFS

Wash parsnips, cut small, boil with lid off in lightly salted water about 5 min. Drain off all water. Place parsnips in mixing bowl, butter them and mash, season to taste. I use nutmeg. Form into small balls, fry in hot pan with butter few min. Sprinkle with cinnamon or paprika, place on top of each parsnip puff a half walnut. Serve with cooked frozen peas.

AMELIA MERL OHMART

PARSNIP(CABBAGE) CASSEROLE

Cook and chop with a spoon about 3 C. of parsnips seasoned with salt and pepper. Add 1 C. rich milk and a beaten egg. Top with buttered crumbs. Place in 375 deg. oven long enough to set. (This recipe may also be used for cabbage.)

ANNIE CARROLL
(By Beth Wright)

CABBAGE HOLLANDAISE (4-6)

8 C. thinly sliced cabbage (about 1 lb.)
1/2 C. salad dressing (or mayonnaise)
1/2 t. salt
2 Tb. butter, melted
1 can (10-1/2 oz.) cream of celery soup
1/2 C. milk
2 C. bread cubes
1/2 C. shredded cheddar cheese

Drop cabbage into boiling water and cook till barely tender (3 or 4 mins.). Drain. Combine soup, salad dressing, milk and salt; mix well and heat. Combine bread cubes and butter, toss to coat well. Pour 1/2 of the bread cubes over bottom of shallow 1 1/2 qt. casserole. Alternate layers of cabbage and sauce into casserole. Top with cheese and remaining bread cubes. Bake in 375 deg. oven about 15 min.

BILLIE RICH

GERMAN RED CABBAGE

1 head red cabbage, shredded

Cook cabbage in little bit of salted water with 1 or 2 apples, peeled and cut in small pieces plus 2-3 Tb. shortening and 1 Tb sugar. Cook about an hour. Then add lemon juice to taste, which enhances flavor and also brings out color.

MARIE KRAUS

SAUERKRAUT

Mix
1/3 C. salad oil
1/3 C. vinegar
(bring to a boil)

Add 1 C. sugar - cool.

Rinse (in colander) 1 large can kraut.
Add 1 C. each: chopped onions, celery, carrots, green pepper.
Mix together and pour cooled dressing over it.
Make 24 hours ahead of time.

FERN ROYER

GREEN BEANS "MAITRE D'HOTEL"

Boil the green beans; cut some onion and brown it in butter with some parsley finely cut, add salt and pepper and some lemon juice. Cook slowly about one hour.

ARMANCE COLLARD

GREEN BEAN CASSEROLE

1 t. grated onion
2 Tb. butter or margarine
2 Tb. flour
1/2 t. salt
Few grains pepper
1 1/2 C. milk
2 eggs
3 C. diced cooked green beans
1/2 C. bread crumbs
1/2 C. chopped nuts

Cook onion slightly in heated butter or margarine. Blend in flour, salt and pepper. Gradually add milk, stirring until thick. Beat eggs well, add a little hot sauce to eggs; then add egg mixture to sauce. Cook 2 min. Add green beans and nuts. Sprinkle with crumbs. Bake in 350 deg. F. oven for 30 min. Serves 6.

IRENE MICHELSEN

GREEN BEAN CASSEROLE

1 & 1/2 Tb. butter
1 & 1/2 Tb. flour
1/2 t. salt
1/4 t. black pepper
3/4 c. sour cream
onion flakes (grated) to taste

Make white sauce of first four ingredients in heavy aluminum pan using bean juice. Stir constantly for smoothness. Add onion flakes and pinch of marjoram. Don't make too thin.

Add one can drained whole green beans. Fold in sour cream and four slices of Mozarella cheese. Cover with crushed corn flakes. Bake about 20 min. at 400 deg. or until heated through.

VILATE J. THATCHER

GREEN BEAN CASSEROLE

1 can French style green beans (drained)
1 can cream of mushroom soup
1 can Durkees French-fried onion rings
Couple dashes of Worcestershire sauce

Mix all together, using 3/4 can of onion rings. Salt and pepper to taste. Sprinkle remaining onion rings on top. Bake at 350 deg. for about 20 min.

HATTIE WOODARD

GREEN BEANS

2 Tb. butter
1 onion, diced
1 carton sour cream
2 cans French style green beans (drained)
1 C. grated cheese

Saute onions in butter until tender and add cream, green beans. Place in buttered casserole. Sprinkle top with the cheese. Bake 20 min. at 350 deg. Serves 8.

CORA L. BRADY

SAVORY GREEN BEANS

1 can green string beans
2/3 C. canned tomatoes
1 or 2 Tb. bacon grease or fat
1 small onion
1 Tb. sugar
Salt and pepper to taste

Cook onion in bacon fat until tender. Add tomatoes and seasoning and simmer a few minutes. Add to hot drained beans just before serving.

PEARL MEACHAM

ANNETTE'S BAKED BEANS

1 Libby's No. 2 can Deep Brown Beans
1 medium onion cut up
2 heaping Tb. of chili powder
3 Tb. barbeque sauce (I use hot, but regular if you like it spicy but not too hot)
1 small can tomato sauce
1 2/3 C. or 2 C. brown sugar
Cut up cheese (optional)
Sprinkle top with bread crumbs and chunks of margarine. Bake 45 min. at 400 deg. To vary--cut up weiners in beans, or bacon.

BEN C. MARLER

CAROLYN'S BAKED BEANS

Cook four (4) slices bacon until crisp; drain. Reserve 2 Tb. drippings. Crumble bacon. Cook 1/2 C. chopped onion in drippings until tender. Add with bacon to two (2) lb. cans pork and beans in tomato sauce. Add 2 Tb. brown sugar, 1 Tb. Worcestershire sauce and 1 t. prepared mustard.

Bake uncovered in 1 1/2 qt. casserole at 325 deg. for 1 1/2 to 1 3/4 hours. Serves 6.

LINDA C. HALLIDAY

BAKED BEANS

2 large cans of Libby's pork and beans
1/2 lb. of bacon, cut in cubes
2 large onions, chopped fine
2 large green peppers, chopped fine
2 Tb. Worcestershire sauce
1 C. brown sugar
1 - 14 oz. bottle of catsup

Brown bacon slightly before adding. Mix everything together in a bean pot. Bake 1 1/2 hr. at 300 deg.

HAZEL LOOMIS

QUICK BAKED BEANS

2 - one lb. cans baked beans
1 medium onion, sliced
1/4 C. molasses
1/4 C. chili sauce or catsup
1 Tb. vinegar
1 t. Worcestershire sauce
1 t. prepared mustard
1/4 t. Tabasco sauce

Alternate baked beans and sliced onions, combine molasses and catsup. Stir in rest. Pour over beans and heat on stove or bake for 25 min. at 375 deg.

DELLA NIELSON

BOSTON BAKED BEANS

1 can Pork and Beans (any size can)
1 lb. Hamburger - browned

Mix together - Sprinkle with brown sugar. Lower heat and let simmer. Stir and sprinkle with brown sugar. Stir and add salt and pepper and serve.

SHARON NELSON

PORK AND BEANS CASSEROLE

1 large can pork and beans (size 2 1/2)
2 Tb. Worcestershire sauce
1/2 C. brown sugar
1/2 bottle (large) catsup
1 small onion
1/4 lb. bacon
1 small can crushed pineapple

(Brown bacon--drain 1/2 grease off. Set aside.) Add onion and brown sugar to grease in pan. Cook onion until done. Sugar thickens ingredients. Add crumpled bacon, and other ingredients. Put in baking dish and cook 2 hrs. at 300 deg.

GEORGEANNA CAMERON

LIMA BEANS AND CHEESE SAUCE

Drain contents of one (No. 1) can (2 C.) lima beans. Reserve the liquid and add to it enough cream or milk to make 1 1/2 C. liquid. Melt 3 Tb. butter or dripping and saute in it 1/2 C. chopped onion and 1/4 C. chopped celery until light brown. Stir 2 1/2 Tb. flour in until it bubbles. Stir in liquid slowly. Reduce heat and stir in 1/4 C. or more grated cheese and stir until melted. Season sauce with 1/2 t. salt, 1/4 t. paprika, a few grains of red pepper (optional), 1/4 t. dry mustard, 2 t. Worcestershire sauce, and if desired, a pinch of marjoram, thyme and savory. Pour sauce over hot beans. Makes 6 servings.

LOLA MEEHAN

BAKED LIMA BEANS

1-1/2 C. dried lima beans
2 C. water
1 can beef consomme
1 large onion, whole
1 stalk celery, chopped
2 slices bacon
Salt, pepper

Put beans and water in a kettle and boil about 20 min. In baking dish add beans and water, celery, consomme, salt and pepper. Place whole onion, scored at top but not clear through, in the center of beans. Place the bacon on either side of onion. Bake in 350 deg. oven about 2 hrs. or until beans are tender and juice has cooked down so that beans are not too runny. They should be nicely brown. If desired, one can tomato paste or soup may be used with the consomme.

MARY MARLER HOWARD

PRUNES AND LIMA BEANS

Cook a few prunes with beans. Serve 2 prunes to a serving of beans.

AMELIA MERL OHMART

WHEAT YUM YUMS

Handful of wheat
Handful of rice
2 bouillon cubes (chicken or beef)
1 heaping Tb. margarine
1 Tb. mayonnaise

Cover wheat with water and boil for 40 min. Add bouillon and rice. Cover with water. Cook until almost dry or until rice is soft. Add 1/2 pkg. frozen vegetables (peas are best). Cook until vegetables are done (2 or 3 min.). Add margarine and mayonnaise.

DEAN RASMUSSEN

"NEVER ENOUGH CASSEROLE"

1 C. whole wheat kernels (soaked overnight and cooked, or left-over cooked kernels)
1/2 t. salt
2 slices bacon
1 C. tomato juice
1/4 small onion, cut fine
1/2 C. cheese, crumbled

Cut bacon into small pieces and slightly brown, and add 1 1/2 Tb. flour, tomato juice, and onion, to make a sauce, pour over wheat and bake. Just before removing from oven sprinkle with cheese and let the cheese melt.

WHEAT WITH BACON: Dice bacon and cook til brown. Add whole wheat kernels and salt to taste.

STELLA GALLOWAY

CREOLE CASSEROLE

1 C. uncooked rice, washed
1 t. salt
1 Tb. salad oil
3 C. water
Bring this to boil, then reduce heat to medium. Simmer 15 min. or until liquid has been absorbed.
1 qt. tomatoes (2 1/2) mashed
1 t. salt
1 med. onion
1/2 lb. mild or nippy cheese, grated
Cook tomatoes, salt, onions together until onions are soft. Put 1/2 cooked rice in large baking dish, cover with 1/2 grated cheese, then rest of rice, cover with tomato-onion mixture. Bake for 10 min., then add rest of cheese around edge, bake 5 min. more at 350 deg. Serves 4-6.

WILHELMINA S. FREEMAN

RICE HAWAIIAN

1 C. pineapple juice
1 & 1/2 C. water
1 C. processed rice, uncooked
1/2 C. green peppers, diced
1/2 t. salt
2 Tb. diced onion
1/2 C. diced celery
1 Tb. butter
1 can Cream of Chicken soup
1/2 C. sliced mushrooms
1 C. diced, cooked chicken
Optional: olives, slivered almond

Bring pineapple juice and water to boil in covered sauce pan; add rice and salt. Cover. Cook over low heat about 15 min. or until light and fluffy. Lightly brown green peppers, onion and celery in butter until tender; combine with undiluted soup and rest of ingredients. Place in buttered casserole; cover with foil and bake for 30 min. at 350 deg. Uncover and bake 10 min. more.

MARIE ZOLLINGER

ARROZ BRASILEIRO (BRAZILIAN RICE)

2 C long grain rice
4 C water
1 rounded Tb Schilling instant minced onion
1/2 C oil
salt to taste

Bring to high boil and then let simmer at lowest temperature for 45 min.

CLAUDIO DOS SANTOS

SHRIMP FRIED RICE

2 carrots, finely diced
3 eggs, well beaten
1/2 C. raw rice, cooked
2 sm. green onions and tops, chopped
1 sm. can of shrimp

Cook carrots until almost done. Fry eggs and cut into 1/2-inch squares. Combine all ingredients except shrimp and onions in greased frying pan. Add shrimp and onions. Steam for 20 to 30 min. Serve with soy sauce, if desired.

NINA YOUNG

SHRIMP CHINESE RICE

2 Tb. oil
2 Tb. chopped onion
1 C. shrimp
2 eggs slightly scrambled
1 & 1/3 C. minute rice
1 can chicken broth
1 can mushrooms
1 can peas or mixed veg.
1 t. soy sauce

Heat oil in skillet. Saute onions, shrimp and rice in oil until shrimp is pink and onions are done. Remove from heat and stir in egg. Bring broth to boil, (mushrooms, liquid, vegetables, and soy sauce.) Stir into rice mixture, cover and let stand 5 min. Stir before serving. Serves 4.

RUTH FREEMAN

HOMINY

1 can yellow hominy
1 can white hominy
1/2 C. chopped onions
1/2 C. chopped green pepper
1/2 C. chopped celery
3 Tb. vinegar
3 Tb. sugar
Salt & white pepper

Saute onions, celery & green pepper in 1/4 lb. oleo or less. Add vinegar, sugar & 1/2 C. water. Add hominy. Let simmer 1/2 to 1 hr.

SOY BEANS

Soak beans overnight (some think freezing helps soften beans) (I did not freeze, but if you do, thaw)

Cook in pressure cooker at 10 lbs. for 30 min., using only enough of the water needed for pressure cooker. I saved the rest of the water I soaked the beans in to cook my ham hock.

Add ham to beans or vegetables desired and season to taste.

Once the beans are cooked tender they can be used in various ways--use your imagination, but remember soy beans are a choice protein food, a good meat substitute. Cooked soy beans (drained) put in an electric frying pan for 15 or 20 min. with a little salt are much the same as salted peanuts. (Cooked at 300 deg.)

JOSEPHINE BURTON BAGLEY

CORN AND DUMPLINGS

1 can cream-style corn
1 Tb. butter
1/4 t. salt - pepper if liked
Put in top of double boiler, bring to boil, drop by spoon on top

FEATHERY DUMPLINGS

2 C. sifted flour
3 t. baking powder
About 7/8 C. milk
1/4 t. salt
1 egg

Sift flour, baking powder and salt 4 times. Beat egg and add milk to it. Pour this into the flour mixture and combine the two. Drop by spoonfuls on top of corn. One can use Dumpling Recipe and use with chicken, veal, pork or beef.

MINNIE O. GOTTLIN

CORN SPOON

3 eggs, separated
1 1/4 C. milk, scalded
3/4 C. corn meal
3/4 t. salt
2 Tb. butter or margarine
1 can (17 oz.) cream style corn
3/4 t. baking powder

Grease 2-quart baking dish. Beat egg whites (at room temperature) til stiff but not dry; beat yolks til thick and lemon-colored. Stir corn meal, salt, into scalded milk, beating hard. Cook a few seconds over low heat, stirring til consistency of thick mush. Blend in butter and corn, then baking powder. Fold in yolks, then whites. Pour into baking dish. Bake in moderately hot oven (375 deg.) about 35 min. or til puffy, golden brown (knife inserted in center comes out clean). Delicious with butter or gravy--ham or chicken. Serves 6.

(This is easy to make and if only half the amount is desired, cut recipe in half--use 2 eggs.)

GARDA O. GRANT

CORN SPOON BREAD

2 slightly beaten eggs
1 - 8 1/2 oz. package corn muffin mix
1 - 8 oz. cream style corn
1 - 8 oz. whole kernel corn (drained)
1 C. dairy sour cream
1/2 C. butter, melted
1 C. shredded processed Swiss cheese

Combine eggs, muffin mix, cream-style and whole kernel corn, sour cream and butter. Spread in 11 x 7 x 1 & 3/4 inch baking dish. Bake in 350 deg. oven for 35 min. Sprinkle Swiss cheese on top; bake 10 to 15 min. or more until knife comes out clean. Makes 8 servings.

TWILA HOWELL

CORN SOUFFLE (WHITE SAUCE)

1 can corn (sweet)
1/3 Tb. green peppers
1 Tb. butter
2 egg yolks
1 1/2 Tb. flour
1 1/2 C. cheese
1/4 t. salt

Add in order to white sauce. Beat 2 egg whites to stand stiff. Pour on top and bake.

DAVID J. BLACK

SCALLOPED POTATOES AND CORN

1 qt. sliced raw potatoes
1 C. corn
2 Tb. butter
1 pt. milk
1 t. salt
pepper
1 Tb. onion juice or minced onions

Slice potatoes and arrange in layers in a buttered casserole in alternate layers with corn, butter and onion. Season each layer with salt and pepper. Cover with milk. Bake at 400 deg. F. for 1 1/4 hrs.

JOSEPHINE DOBBS

SCALLOPED POTATOES

10 medium potatoes boiled in jackets until tender, peel, dice and place in baking dish, cover with sauce made with: 1 can cream of chicken soup, 2 C. milk, 1/2 teaspoon salt, minced onion, dash of pepper. Bake until sauce bubbles (350 deg. oven).

LOZINA HILL

SPECIAL GRATED POTATOES

Boil white potatoes, not too soft. Cool, peel, and grate on grater until real light and fluffy in pyrex or aluminum pan. Don't stir or pack down. Make white sauce with one square of butter, 2 Tb. flour, salt, and pepper. Pour over potatoes, don't stir. Grate longhorn nippy cheese and cover. Add paprika until quite red. Bake 1/2 hr. at 350 deg.

LA PRELE RICKARDS

POTATO CASSEROLE

6 potatoes
1 can Cream of Chicken Soup
1/2 C. sour cream
2 Tb. minced onion
1 C. American cheese
salt and pepper

Boil potatoes, allow to cool, then shred. Mix soup, sour cream, onion, and cheese together. Pour mixture over potatoes and stir; may layer if desired. Place in casserole. Bake 1/2 hr. in 350 deg. F. oven. Sprinkle grated cheese on top and melt in oven before serving.

SHIRLEY SWENSEN
By Beth Waldron

POTATO CASSEROLE

Mix in 1 1/2 qt. baking dish:
4 med. potatoes cut as for French fries
1 t. salt
dash pepper
2 Tb. chopped parsley
1 1/2 c. grated sharp cheese
Dot with 3 Tb. butter or margarine
Pour 1/2 c. cream over casserole

Sprinkle with cheese. Bake in 350 deg. oven for 1 1/2 - 2 hr.

ARNOLA BORMAN

PARTY POTATOES

6 potatoes (or however many are necessary!)
8 oz. cream cheese
1 pint sour cream
garlic salt, parsley flakes

Cook potatoes and mash. Beat in sour cream and cream cheese, garlic salt and parsley, and beat til smooth. Bake 350 deg. 45 min. in casserole.

NANCY RADLOFF

RUSSIAN POTATOES WITH SOUR CREAM

2 or 3 potatoes, peeled and sliced
cheese slices
1/2 onion, diced and fried
1 C. sour cream
2 - 3 eggs
seasoning - garlic salt, salt and pepper

Beat sour cream, eggs and seasoning until mixture is thin. Layer potatoes, cheese and onions in greased casserole dish, pouring some of the sour cream mixture in with each layer. Pour remaining mixture over top. Bake in 350 deg. - 375 deg. oven 60 min., or until potatoes are tender. Serves 4-6.

CAROL BUELL

PREYOKLIES

Mashed potatoes
1 1/2 C. flour
tomato sauce with seasonings

Take mashed potatoes and roll in flour. Then cut into small balls and roll in hand into oval shape about 1/2 in. long. Place in boiling water for 2 min. Then put into pan of sauce and cook for 1 hr.

PATRICIA PALUMBO

GERMAN POTATO PANCAKES

4 or 5 med. potatoes
1/2 t. salt
Flour
2 eggs
1 to 2 Tb. vinegar

Grate potatoes into bowl. Add eggs, salt, vinegar, and flour. Stir until mixed in. Grease frying pan until hot. Spoon in potatoes the way you do pancakes. Cook until crispy on each side, then remove and serve with apple sauce if you like.

HELEN GRUBE

GERMAN POTATO PANCAKES

Grate raw potato, add egg, a pinch of salt, and a little flour. Mix, drop by spoonfuls into frying pan with a little oil or butter. Flatten out with spoon and fry both sides.

MARTHA BUCHER

POTATOES DUCHESSE

Boil a pound of potatoes (or more as needed). Make very fine mashed potatoes. Work the "puree" on top of the stove with 2 Tbs. of butter, salt, pepper, and a pinch of nutmeg, until it is very smooth and detaches itself from the side of the saucepan; let it cool.

Make medium size balls with the potatoes, arrange them in a buttered dish, put a little butter on top of each ball and put in hot oven until light brown.

ARMANCE COLLARD

BROWNED POTATOES

Partly boil whole small potatoes or chunks in salted water til half cooked. Drain and let cool. Fry in about 1 in. of oil until brown. Cover for first part of cooking about 10 min. Remove lid and continue cooking til done, about 15 min.

PEGGIE SMITH

SAUCE FOR BAKED POTATOES

1/2 C. dairy sour cream
1/4 C. soft butter or margarine
1 C. shredded sharp process American cheese
2 Tb. chopped green onions

Combine ingredients and mix well.

ROWENE STEIN

HERBED POTATO FLUFF

Packaged instant mashed potatoes (enough for 4 servings)
1/2 C. dairy sour cream
1/2 t. celery salt
2 Tbs. finely snipped parsley
1 C. small curd cream-style cottage cheese
3 egg yolks
2 Tbs. snipped chives (fresh or dried)
3 egg whites
2 Tbs. butter or margarine

Prepare potatoes according to package directions. Beat in cottage cheese, sour cream, egg yolks, chives, and celery salt. Beat egg whites til stiff peaks form; fold into potato mixture along with the parsley. Turn into 2 qt. casserole; dot with butter or margarine. Bake in 350 deg. oven for 1 hour or til top is lightly browned.

BILLIE RICH

TROPICAL SWEET POTATO PUFF

3 C. sweet potatoes or yams
1/4 C. butter
1 t. salt
1/2 t. nutmeg
1/2 C. shredded almonds
1/2 C. crushed pineapple, drained
1 egg, separated

Mash sweet potatoes and combine melted butter, seasoning, nuts and the pineapple. Then add well-beaten egg yolk and stiffly beaten egg white . Place in a buttered 1 1/2 qt. casserole dish, uncovered. Bake for 45 min. at 350 deg.

PEARL MEACHAM

ORANGE SWEET POTATOES

Boil 6 medium potatoes until tender (in skins), peel and cut in halves or slices. Place in greased baking dish. Combine:

1/3 C. brown sugar
1 C. orange juice
3 Tb. melted butter
1/3 C. white sugar
1 Tb. corn starch
2 t. grated orange rind
pinch of salt

Cook, stirring until thickened, pour over potatoes. Cover and bake at 350 deg. for 20 min.

VELOY WARNICK

CANDIED BAKED SWEET POTATOES

2 or 3 med. sized sweet potatoes
3/4 (almost) C. brown sugar
1/2 square butter
2 or 3 slices orange including peeling
salt
1 C. hot water

Peel potatoes and cut into slices, about 1/2 in. thick. Boil about 2 or 3 min. Melt butter, add sugar and salt in hot water. Put potatoes in baking dish, if possible arrange so that slices do not overlap each other very much. Pour brown sugar and butter over them. Add orange slices and bake until tender and brown sugar syrup is thickened a bit.

VESA C. MARLER

CANDY YAMS

3 C. miniature marshmallows
1 lb. brown sugar
1/4 C. margarine
1 t. vanilla
Water
(dash of salt--just a little)

Melt butter in large saucepan. Add marshmallows and sugar. Melt. Add vanilla. Add about 1/4 C. of water, depending on thickness you like.

Peel and slice yams lengthwise, salt,and boil about 15 min. Pour water out. Then add yams to sauce and let simmer about 1/2 hr.

MARLENE LAZENBY

YAM APPLE CASSEROLE

4 yams
2 lg. apples

Cook yams in jacket. Peel and slice. Pare and slice apples. Place in lg. shallow casserole in alternate layers.

Sauce:

1 C. sugar
3 Tb. cornstarch
2 C. water
1/8 lb. butter
2 t. lemon juice

Combine sugar and cornstarch and add remaining ingredients. Heat until mixture thickens, stirring constantly. Pour over yams and apples and bake for 1 & 1/2 hr. at 350 deg.

IDA WINTER

YAMS AND APPLES

Cook 4 big yams until soft. Let cool. Mix 3/4 C. sugar, 3 Tb. cornstarch, and 1 t. salt. Pour 2 C. boiling water over sugar and cornstarch mixture. Add 1/4 lb. butter. Cook over low heat until thick. Pour this sauce over layers of cooked, sliced yams and raw, peeled apples, cut in 1/2-inch slices and arranged alternately. End with apples on top. Bake at 350 deg. for about 45 min. or until apples are soft. Can add raisins or orange sections.

MERLE MC CORMICK

ONION CAKE

2 1/2 lb potatoes - pared and thinly sliced.
1 1/2 cups finely chopped onion
6 Tb butter
1 1/2 t salt and pepper

Pre-heat oven to 375 deg. Grease a 10 x 1 1/2 in. round baking dish.

Layer evenly one third of potatoes, sprinkle with 3/4 C onion, dot with 2 Tb. of butter and 1/3 of salt and pepper, repeat then top with remaining sliced potato , butter, salt and pepper.

Cover tightly with foil, bake 1 1/4 hr. Remove foil, bake 30 min. longer, or until top is lightly browned. About 6 servings.

PHYLLIS BUDGE

ONION CASSEROLE

Cook 8 med. onions cooked in small amount of water until tender.
Drain, save 1/4 c. liquid from onion.
Put in a casserole dish:
A layer of potato chips crumbled
A layer of cheese
A layer of cooked onions
Repeat until all the onions are used.
Add 1/4 c. liquid to 1 can mushroom soup & pour over casserole.
Top with cheese & potato chips.

Bake 1/2 hr. in 350 deg. oven. Serves 4.

ARNOLA BORMAN

ONION RINGS

6 med. onions, sliced 1/4 inch
2 eggs
flour
enough milk to soak onions

Slice onions. Soak in milk 30 min. Drain. Dip rings in egg that has been beaten. Then in flour with salt & pepper added. Deep fry until light brown. Drain on paper towels.

LEEKS "A LA POULETTE"

Choose some leeks of medium size; use only the white part. Wash them thoroughly whole. Cook them in boiling salted water, until they feel tender when you pinch them. Drain them. Serve with melted butter. Cooking time: 30 to 45 min.



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WESTCOAST SALAD (VASTKUSTSALLAD)

Meat from a whole lobster or crab.
1 C. boiled, cleaned shrimps
1 C. mussels (or clams)
1 C. sliced fresh mushrooms
1 C. celery, cut in thin strips
1 C. early June peas
1 head of lettuce, shredded
1 clove of garlic, cut in half

Dressing: 1 C. salad oil
1/2 C. good vinegar
1 Tb. chopped onion
seafood salad seasoning
chopped dill
salt and freshly ground pepper

Garnish with hard-boiled eggs and tomato wedges.

Rub salad bowl with garlic. Cube lobster meat. Mix other ingredients lightly with dressing and decorate with slices of hard-boiled eggs and tomato wedges.

SHIRLEY SWARTZ

MEXICAN CHEF SALAD

Chop 1 onion, 4 tomatoes, 1 head of lettuce. Toss with 4 oz. grated cheddar cheese, 8 oz. 1,000 Island Dressing or French Dressing, hot sauce to taste. Crunch and add 39¢ bag of Doritos Tortilla Chips - plain or taco flavor. Slice and add 1 large avacado. Brown 1 lb. ground beef, add 1 can (15 oz.) drained kidney beans, 1/4 t. salt, simmer for 10 minutes. Add and mix into cold salad. Decorate with chips, avacado, and tomato slices. Serves 6 to 8.

CAROLYN CHRISTENSEN

MEDITERRANEAN SALAD

1 head lettuce, torn in bite-sized pieces (8 cups)
6 green onions, with tops, thinly sliced (1/2 cup)
1/2 C. diced celery
2 Tb. snipped parsley
3/4 C. shredded sharp natural cheddar cheese
1/2 C. salad oil
1/4 C. lemon juice
1/2 t. each salt and dried dillweed
1/4 t. freshly ground pepper

In salad bowl, combine lettuce, onion, celery, and parsley. Add cheese. Combine remaining ingredients and add to salad; toss lightly. Makes 6 servings.

SHIRLEY SWARTZ

ORIGINAL CAESAR SALAD

3 med. heads romaine lettuce, chilled, dry and crisp
About 1/3 C. Garlic Olive Oil
2 to 3 Tb. wine vinegar
1 lemon, halved
1 or 2 1-minute coddled eggs
Salt
Dash Worcestershire sauce
Freshly ground pepper
6 Tb. grated Parmesan cheese
About 1 C. Caesar croutons

Break romaine leaves in 2 or 3 inch widths. At last minute before serving, place romaine in chilled salad bowl. Drizzle with Garlic Olive Oil, then vinegar. Squeeze lemon over, using fork to help free juice. Break in eggs. Season with salt and Worcestershire sauce. Grind pepper over all. Sprinkle with Parmesan cheese. Roll-toss 6 or 7 times or until dressing is well combined and every leaf coated. Add croutons; serve at once on chilled plate. Garnish with rolled anchovies, if desired. Makes 6 servings as main course.

Garlic Olive Oil: Prepare one to several days early. Slice 6 cloves of garlic lenthwise in quarters. Let stand in 1 C. olive oil.

Caesar Croutons: Cut each slice of bread in 5 strips, then across 5 times to make squares. Spread on cookie sheet; pour a little garlic olive oil over. Heat in slow oven (225 deg.) 2 hr. Croutons should be dry enough to float on water. Sprinkle with grated parmesan cheese and store in jar in refrigerator.

GLENNA H. RAYMOND

WILTED LETTUCE

1 head (leaf, endive or head lettuce)
onion to taste
bacon to taste
1 egg
1/4 C. vinegar
1/2 C. sugar
tomatoes & green pepper, cut-up (if desired)

Break lettuce into bite-size pieces. Add cut-up onion. Cut bacon into small pieces & fry until crisp; drain. Add vinegar to bacon drippings & add sugar. Simmer. Beat an egg until foamy and add 1/4 to 1/2 C. water. Add mixture to bacon & vinegar. Stir hard to keep egg from curdling; simmer. Salt to taste.

STUFFED LETTUCE

1 solid head lettuce
1 - 3 oz. pkg. cream cheese
2 Tb. roquefort cheese
2 Tb. grated carrots
2 Tb. diced tomatoes
1 Tb. minced green pepper
1 Tb. minced onion
Dash of salt and pepper

Wash lettuce. Remove core, leaving a hole about 2 inches in diameter. Let the lettuce drain for a few minutes to remove excess water.

Blend all ingredients and fill the hollow in the lettuce. Wrap in a damp cloth and chill in the refrigerator. Slice when ready to serve. Add salad dressing if desired.

GOLDA E. JENSEN

FRESH VEGETABLE SALAD

Rub onion or garlic over salad bowl (wooden bowl is good). Select fresh crisp vegetables, romaine, cucumber, celery, tomatoes, grated carrot, grated beet, watercress, shredded turnips, green onion and tops, chopped. Toss and serve with dressing.

VIRGINIA JONES

FRESH PUMPKIN SALAD

Wash & wipe dry & cut in halves 1 fresh well ripened pumpkin. Cut into strips 3/4" wide after removing seeds, peel, grind or shread the strips, add lemon juice, raisins, dried currants, black strap molasses, raw sugar, shredded beets, cut up lettuce, etc.

FREDRICK F. DURTSCHI

FRESH MUSHROOM SALAD

1 head romaine, washed and chilled
1 head lettuce, washed and chilled
1/2 lb. mushrooms, trimmed and sliced

Line salad bowl with romaine, break lettuce into bits and combine with mushrooms. Toss with Garden Dressing.

Garden Dressing:

1/2 C. oil
1/4 C. vinegar
1/4 C. sliced green onion
1/4 C. snipped parsley
1 Tb. minced green pepper
1 t. sugar
1 t. salt
1 t. dry mustard
1/8 t. red pepper

SPRING SALAD

Equal parts of lettuce and spinach (wash & have crisp before using)
1 c. mayonnaise
1 raw beet (average size) ground up--save juice
1 raw carrot (average size) ground up
1 onion - sliced very fine (young ones)

Mix vegetables in mayonnaise and serve on greens.

MAUDE REDD

SPINACH AND BEAN SPROUT SALAD

1 lb. young fresh spinach
1/3 C. olive oil
1 t. soy sauce
1/2 t. salt
3/4 C. bean sprouts
2 Tb. red vinegar
1/2 t. sugar
Dash of pepper
2 hard boiled eggs chopped

Wash spinach very well. Remove stems and heavy veins from larger leaves. Set aside in vegetable crisper until needed. Rinse the bean sprouts in cold water then cover with cold water and keep in refrigerator till ready to use. Drain well. Mix the oil, vinegar and seasonings. Break spinach into bite-sized pieces and place in salad bowl with bean sprouts. Pour dressing over and toss. Add chopped eggs on top.

BILLIE RICH

ITALICO SALAD (32 Ingredients)

1 C. vinegar
6 oz. pkg. lemon jello
juice of 1 lemon
1 C. raw sugar
1 garlic clove, minced
1 whole green chili, mashed
1 Tb. salt
1 Tb. paprika
1 t. pepper
1 t. cumin seed, ground
1 t. oregano
1 t. thyme
1 t. basil
1 t. savory
parsley, chopped
celery leaves, chopped
1 cauliflower, flowerlets separated
1 zucchini, sliced
1 cucumber, sliced
1 green pepper, diced
1 onion, sliced
10-20 mushrooms, sliced
1 box cherry tomatoes, halved
1 can pitted green olives, halved
1 can pitted black olives, halved
1 can green beans
1 can wax beans
1 can kidney beans
1 can garbanzos
1 bottle capers
1 can whole pimentos, diced
1 C. safflower oil

Heat vinegar, dissolve jello, add lemon juice, sugar, garlic, chili, salt, pepper, herbs, fresh vegetables, canned vegetables (all drained), and lastly the oil. Stir carefully and refrigerate 8 - 12 hr. or longer. Takes all morning to shop for ingredients, all afternoon to prepare them, then let stand overnight.

BAKED BEAN SALAD

Leftover baked beans lend themselves to a variety of appetizing salads:

Delicious with pickle relish and chopped, cooked beets; raw onion rings and chopped green pepper; chopped tomato and parsley; chopped raw apple and minced onion, and caraway seeds.

STELLA GALLOWAY

KANSAS POTATO SALAD

8 Idaho potatoes
1 red med. sized onion
1/2 dozen med. sized sweet pickles
4 eggs
4 Tb. mayonaise
2 Tb. mustard
1 t. salt
1/2 t. pepper

Sauce:
1/4 C. sweet pickle juice
1/2 t. celery seed
1/2 C. catsup
Paprika

Cook potatoes with skins on. Start off with hot water on hot burner. After water starts to boil, bubble for about 1/2 hour. Cool. Peel jackets off. Slice potatoes fairly small and chop onion. Dice sweet pickles. Boil the 4 eggs. Start in salted COLD water on COLD burner. Bring to a rolling boil. Turn burner back to simmer for 10 min. Take off immediately and run cold water over them until cooled. Dice eggs. Pour sauce over mixture stirring to blend. Put in serving dish and sprinkle with paprika. Let set 4 to 6 hrs. covered in refrigerator.

MARY ANN MINER

COTTAGE CHEESE POTATO SALAD

6 - 8 med. potatoes boiled, cooled, sliced
1 & 1/2 C. celery
1 med. onion, finely chopped
1 Tb. chopped pimento
1 Tb. vinegar
1 Tb. salad oil
1 & 1/2 t. salt
1/8 t. pepper
1 C. mayonnaise
1 lb. cottage cheese

Combine first 8 ingredients and mix well. Chill. Before serving, blend well with mayonnaise and cottage cheese.

Serve with hard cooked, stuffed eggs on sliced tomatoes on lettuce leaf.

PEARL MEACHAM

BIG MAC SALAD

Cook shell macaroni in salt water with a few drops of oil. Rinse and cool. Add miracle whip, cucumbers, celery, radishes and green onions. Flavor with salt, pepper, seasoning salt, celery salt, onion salt and paprika. Serve with tomato pieces.

DIANE HATCH

MACARONI SALAD

2 C. cooked and drained macaroni
1/2 pkg. frozen peas
8 radishes
1 C. tuna fish

Dressing:
1/2 C. light cream
2 Tb. salad dressing
1 t. horse radish
1/4 t pepper
1/4 t salt

Mix all together and pour over salad.

DENNIS L. CANNING

MACARONI SALAD

6 c. cooked elbow macaroni (need 2 c. uncooked to make 6 c. cooked)
1 sm. Bermuda Onion, cut into rings
1 med. green pepper, diced
1 c. sliced celery
12 lg. stuffed olives, sliced
1/4 c. snipped dill
1 Tb. snipped parsley
3/4 c. mayonnaise
1/2 c. Chili Sauce
Salt & pepper

Combine all ingredients; mix thoroughly. Serve on crisp salad greens.

ARTHUR GAMBLIN

MACARONI CHEESE SALAD

6 oz. (or 1 & 1/2 C.) raw shell macaroni, cooked, drained, and cooled
1 C. sliced celery
1 C. shredded carrots
1/4 C chopped onion
1 10 & 3/4 can Cheddar cheese soup, condensed
1/4 C. salad oil
2 Tb. vinegar
1 t. sugar
1 t. prepared mustard
1 t. Worcestershire Sauce
1/2 t. salt
Dash of pepper
2 t. dry chopped chives

Mix together and chill.

NELLIE B. CARNEY

CHICKEN SALAD

1 pt. mayonnaise
1 small bottle stuffed green olives
4 small sweet pickles, sliced
1 pt. celery , diced
1 & 1/2 c. diced walnuts and/or pecans
6 hard boiled eggs, chopped
salt & pepper to taste
1 chicken

Stew chicken (discard skin and bones). Remove meat, dice and combine with other ingredients. Chill several hours. Serves 16.

EDNA SWAIN

CHICKEN SALAD HAWAIIAN

1 can (8 oz.) Pineapple Tidbits
3 c. diced cooked chicken
1 c. diced celery
1/2 c. chopped almonds
1 c. seedless grapes, optional
1 Tb. Olive Oil
1 t. vinegar
1/2 c. mayonnaise
1 t. salt
6 lettuce cups

Drain pineapple; reserve the syrup. In large lightly toss chicken, celery, pineapple, almonds and grapes. In a second bowl mix reserved syrup, oil, vinegar, mayonnaise and salt. Pour over chicken and toss lightly. Garnish with olives, sweet pickles, and parsley.

HAZEL TALL

COLD CURRIED CHICKEN SALAD

One 16 oz. pkg white rice cooked in 4 qts. water & 1 Tb. salt
6 - 7 c. cooked chicken or turkey -- large chunks
1 c. raw cauliflower in 1/4 in slices
1 c. mayonaise dressing
One 8 oz. bottle creamy style French Dressing
1 Tb. curry powder
1 Tb. salt
1/2 t. pepper
1/2 milk
1 c. thin green pepper strips
2 c. celery cut on angle
1 c. thinly sliced red onions
1 head lettuce

Combine rice, cauliflower, green peppers, celery, onions and French Dressing. Stir. In another bowl combine chicken, curry powder, salt, pepper and milk. Stir. Dump the whole thing together. Mix well. Spread lettuce around the edge of serving plates to make it look pretty. This should be refrigerated about two hours before serving. I use less curry powder than this - so go by taste. Serves 12.

UNA PICKETT

HOT CHICKEN SALAD

1 C. mayonnaise
1/2 t. salt
2 Tb. lemon juice
2 t. chopped onion
2 C. celery, diced
1/2 C. sliced almonds
1/2 C. chicken, cubed

Mix all together and top with 1/2 C. Cache Valley cheese, grated, and 1 C. crushed potato chips. Heat for 15 min. or longer at 450 deg. Fits an 8 x 8 baking dish.

MILDRED FORGEON RICH

HOT CRAB SALAD

1 square butter
1/2 C. flour
2 C. milk
Tabasco sauce
1 can mushrooms
1/2 C. blanched almonds
1 can crab
Celery Salt
1/2 t. prepared mustard
Onion Salt
Melt 1/2 C. cheese
1 pimento

Put in layers. Line the top with cheese or bread crumbs. Bake until hot through at 325 deg for 20 to 25 min. Pour on rice or noodles. Serves 4.

DOROTHY RUFF

GRAPE-TUNA SALAD

two 3 oz. lemon jello
1 c. boiling water
1/4 c. lemon juice
2 cans (7-oz.) tuna fish
1 c. mayonnaise
1 & 1/2 c. diced celery
1 c. sliced pimento-stuffed olives
1 c. halved seedless grapes
2 hard-cooked eggs, diced
1 Tb. minced onion

Dissolve jello in boiling water. Add lemon juice and chill until syrupy, but not set. Pour 1 C. boiling water over tuna: drain. Fold into gelatin with mayonnaise, celery, olives, grapes, chopped eggs and onion. Chill until firm. Serve on salad greens. Garnish with tomato wedges. Yield 12 servings.

LAURA COWLEY BROSSARD

JELLO SHRIMP SALAD

2 pks. Orange Jello
2 C. cold tomato juice
1 C. diced celery
Pinch salt
2 C. hot water
1 grated onion
2 cans cocktail shrimp
2 Tb. Lemon juice or white vinegar

Stir jello and water until desolved. Add remaining ingredients and chill in mold.

TASMA DANSIE

COMBINATION SALAD

1 pkg. Lemon jello
1 C. boiling water
1/2 tsp. salt
1 Tb. Lemon juice

Let thicken. Add 1 C. whipping cream (whipped), 1/2 C. salad dressing, sliced radishes, chopped celery, and green peppers, 3 hardboiled eggs (chopped), 1/4 lb. grated mild cheese, and 1 can shrimp, tuna, or chicken. Serves 8.

CORA L. BRADY

CORN BEEF SALAD

1 & 1/2 C. tomato juice
1/4 C. cold water
Dash salt
1 envelope plain gelatin
2 Tb. lemon juice

Soften gelatin in water, add to heated tomato juice; stir in lemon juice and salt; refrigerate until it starts to thicken.

1 C. mayonnaise
1 Tb. finely minced onion
1 Lg. chopped dill pickle
1 12 oz. can corn beef
1 tsp. prepared mustard
2 C. finely chopped celery
3 hard cooked eggs

Blend mayonnaise and mustard and add to gelatin mixture; add remaining ingredients. Mold in ring or loaf pan.

ELLEN STEELE

CORNED BEEF MOLD

1 pkg. Lemon jello
1 C. diced celery
5 Tb. minced onion
1 can corned beef (shredded)
1 C. mayonaise (not salad dressing)
3 hard boiled eggs

Mix jello in 1 & 1/2 C. hot water. When partly set, mix all ingredients. Put in loaf pan and let set over night.

MARGARET CALLAWAY

CABBAGE SLAW

1 med. sized cabbage shredded fine and pressed down in a bowl or crock jar, pour over the following syrup while hot.

1/2 C. sugar
1/2 C. vinegar
A little salt
1/2 t. mustard
Butter the size of a walnut

Set in refrigerator until good and cold. Serve.

JOSEPHINE BURTON BAGLEY

CALIFORNIA COLESLAW

To basic coleslaw (1 qt. finely shredded cabbage
1/2 C. mayonaise,
1/2 t. salt)

Add:
1/2 C miniature marshmallows
1 (8 oz.) can crushed pineapple, drained
1 Tb. pineapple juice

Prepare in bowl with orange slices around the outside of the salad.

SHIRLEY SWARTZ

JELLIED COLESLAW

Completely dissolve 1 Pkg. lemon jello in 1 C. boiling water. Mix in 1 sm. onion (minced), 1 C. crushed pineapple (with juice), 1 pimento (chopped). 3 Tb. vinegar, 1/2 green pepper (minced), 1/2 t. salt, 1/2 t. black pepper, 2 C. shredded cabbage.

Pour into 10 x 6 x 2 baking dish. Chill in refrigerator and cut into squares, arrange on lettuce. Serves 6. Serve with salad dressing.

CARRIE KEARNS

FARMERS SALAD

1 C. chopped cabbage
1 C chopped celery
1 C chopped apples
1 C grated carrots
1/2 or 1 C. crushed pineapple
1/2 C. raisins
1/2 C cocoanut
2/3 C Best Foods Mayonaise

Prepare vegetables and mix. Fold in Best Foods Mayonaise. Add pineapple, raisins, and cocoanut. Serve on lettuce leaf or in a dish.

SALLY SWARTZ

SUNSET SALAD

Juice of one lemon
1/4 C. sugar
1/2 tsp. salt
1 egg yolk
1 C. pineapple juice
1 C. grated carrots
1 C. grated cabbage
1 can crushed pineapple (drained)

Heat to boiling point in sauce pan. Soften 1 envelope knox gelatine in 1/4 C. cold water. Add to hot mixture. Let cool, add fruit and vegetables. Add 1/2 pint whipped cream or dream whip. Place in fridge. Very good served with nut bread.

ROSE HARRIS

CABBAGE & FRUIT SALAD

1 med. head green cabbage shredded
1 8 oz. bottle maraschino cherries drained
3 oz. pkg. whole pecans
2 med. Jonathan apples (tartish) diced with skins on
1 #2 can pineapple chunks drained

Toss together with sour cream dressing just before serving.

SOUR CREAM DRESSING

1/2 pt. sour cream
1 Tb. vinegar
1 Tb. lemon juice
1 Tb. sugar
1 t. salt

EDNA K. WARD

CABBAGE SALAD

5 pkgs. Lime Jello
5 C. boiling water
1 & 1/2 pkg. small marshmallows

5 to 7 cups Fine shredded cabbage
3 C. nuts
1 qt. crushed pineapple
5 C. whipping cream (1 qt. if thick)
2 & 1/2 C. mayonaise or salad dressing

Mix first group. Let set until thick as egg white. Whip cream and fold in mayonaise. Whip all with mixer. Prepare other group of ingredients. Fold the first into the second. Serve on lettuce leaf. Makes 65-70 sm. servings.

SALLY SWARTZ

TOMATO ASPIC

1 pkg lemon jello
2 C V-8 juice
Worcestershire sauce
Salt and pepper to taste
1 C chopped celery
1 can shrimp
onion, green pepper, or other vegetables, optional.

Heat juice to boiling, stir in jello, add seasoning. Let cool and partially set, then add shrimp and vegetables and set in mold.

EDNA SWAIN

CUCUMBER RING

1/2 C Heinz distilled white pickling vinegar
1 Tb Heinz tarragon vinegar
3/4 C water
3 Tb sugar
1 t salt
A few grains of red pepper
1 t Worcestershire
1/2 C onion chopped.
2 cloves garlic, crushed
3 Tb Knox gelatin (3 envelopes)
3 medium-size cucumbers, shredded
1/2 C chopped celery
1/2 C mayonnaise
1/2 C heavy cream - whipped
green coloring

Mix the white vinegar and the tarragon vinegar with 3/4 C water. Add sugar, salt, a few grains red pepper, 1 t Worcestershire or more if you like, chopped onion and crushed garlic. Heat one C of this vinegar water mixture and in it dissolve gelatin. Add to the rest of the vinegar and water mixture and allow to cool 10 or 15 min.

Meanwhile, shred cucumbers and chop celery and add to the cooled vinegar and water mixture. Place in refrigerator until partly congealed.

Fold in mayonnaise and whipped cream. Add 3 or 4 drops green coloring, just enough for delicate green. Pour into quart sized ring mold which has been rinsed with cold water.

MELBA HILLAM

MUSTARD RING

4 eggs, well beaten
3/4 C sugar
3 Tb dry mustard (or less)
1 pkg Knox gelatin
1 C weak vinegar
salt - to taste
1/2 pt whipped cream

Mix dry ingredients. Add vinegar and well beaten eggs. Cook in double boiler. Use 1 t. cold water to dissolve gelatin and add to mixture in double boiler. Remove from heat, place in pan in cold water to cool. Fold in whipped cream, place in mold and chill. Fill center with cole slaw.

FRANCES YOUNG WATTIS
LOUISE YOUNG GROESBECK

BEET SALAD

1 #2 can Julienne beets
1 13 1/2 oz. can crushed pineapple
Drain & save 1 3/4 c. juice to dissolve Jello
1 pkg. raspberry Jello
2 - 3 Tb. red wine vinegar (to taste)
1 t. salt

Dissolve Jello in the hot juice. Cool & add the beets & crushed pineapple. Spoon into individual molds "greased" with mayonnaise or oil. Chill in refrigerator. Unmold on lettuce.

EDNA K. WARD

BEET JELLO

1 pkg. each - rasberry, strawberry, cherry jello

Dissolve in 4 cups boiling water. When cool, add 1/2 C. sweet pickle juice, 1 can shoestring red beets (drained), and 1 can crushed pineapple (undrained) Mix all - Put in dish to set.

DIANE HATCH

CANTALOUPE SALAD

1 pkg. lemon or lime jello
1 can fruit cocktail
1 lg. or 2 sm. cantaloupes

Use liquid of cocktail for jello and enough hot water to make 1 C. Cut off washed top of cantaloupe removing all seeds. Fill cantaloupe with jello mixture, plus a few walnuts. Place top of cantaloupe snugly back on top. Set well; do not freeze. Peel cantaloupe when set well. Slice and serve on crisp lettuce leaf; paprika on edge of leaf.

AMELIA MERL OHMART

CANTALOUPE SALAD

1 3oz. pkg. orange gelatin (or pineapple-orange)
1/8 tsp. salt
1 & 1/2 C. boiling water
6 Tbs. frozen orange juice concentrate
2 Tbs. lemon juice
1 sm. cantaloupe
1 or 2 bananas

Dissolve gelatin and salt in boiling water. Add orange juice and lemon juice. Chill until mixture begins to thicken. Peel and dice cantaloupe or cut into small balls with melon ball cutter. Peel and slice bananas. Fold fruit into partially thickened gelatin. Chill until firm. When cantaloupe is not in season, substitute 1 can mandarin oranges and 1 can pineapple tidbits, omit salt.

CATHARINE A. RICH

MOLDED PEAR SALAD

2 & 1/2 can pears
1 pkg. lime jello dissolved in
1 C. pear juice (heated)
While above is hot, beat in:
8 oz. cream cheese (softened)
Cool until thickened
Add mashed pears and 1/2 pint whipped cream.

HELEN P. WILLIAMS

BLUEBERRY JELLO SALAD

3 pkg. rasberry jello
1 can blue berries
1 can crushed pineapple
1 pkg dream whip

Set jello with blue berries and pineapple. Use juice. Save a cup of jello liquid. When jello has set, whip dream whip and cup of partly set jello liquid. Spred over top of set jello. Add chopped nuts if desired.

STERLING R. MILLER

STRAWBERRY NUT SALAD

1 pkg strawberry jello
1 C boiling water
2 - 10 oz frozen sliced strawberries
2 1/2 C crushed pineapple
3 bananas - mashed
1 C walnuts - chopped
1 pt sour cream

Dissolve jello in hot water - fold in fruit and nuts. Pour half of mixture in pan - let set then cover with sour cream - then gently spoon balance of jello fruit mixture on top. Chill until firm.

MARCIA GREENHALGH

STRAWBERRY SURPRISE

Dissolve 1 Lg. pkg. strawberry jello in 2 C. boiling water. Cool. When syrupy, add crushed bananas, (3 med sized) 1 pkg (10 oz) thawed strawberries (halved) and 4 oz chopped pecans. Pour half the mixture in pan and refrigerate until firm. Spread sour cream (1/2 pt.) or creamed cheese over congealed gelatin and cover with remaining jello mixture. Chill until firm. Serves 6-8.

FERN ROYER

LUSCIOUS STRAWBERRY SALAD

2 3oz pkg. strawberry flavored gelatin
1 & 1/2 C. boiling water
1 & 1/2 10 Oz Pkg. frozen strawberries
1 8oz can crushed pineapple
1/2 C. chopped nuts
1 C. commercial sour cream

Dissolve gelatin in boiling water. Add strawberries and stir gently. Chill until slightly congealed. Add pineapple and nuts. Fold in sour cream. Serves 12.

BETH ALLEN

VALENTINE OR CHRISTMAS SALAD

1 pkg. Cherry jello
1 C. hot water
1 pkg. Frozen Rasberries (thawed)
1 C. diced apples
1 C. crushed pineapple
1 C. diced Celery
2 Tb. sugar (if desired)

Dissolve jello in hot water - add rasberries and rest of ingredients. Set in mold.

DRESSING: 1 3 oz pkg. cream cheese
Slowly add (while beating with electric beater) 1 cup whipping cream (unwhipped) 2 Tb. sugar and juice of 1/2 fresh lemon, 1/2 tsp. vanilla. Beat until consistency of cool whip. Turn out mold of salad on plate and place dish of dressing in center of salad.

ELEANOR WORTHEN

RASPBERRY - APPLESAUCE SALAD

1 3oz pkg. raspberry jello
1 10oz pkg. frozen raspberries
1 C. boiling water
1 C. apple sauce
1 C. dairy sour cream
1 C. miniature marshmallows

Dissolve gelatin in boiling water and add frozen berries. Stir until thawed & stir in apple sauce. Pour into 10 X 6 X 1 & 3/4 dish. Chill until set.

Combine sour cream and marshmallows and spread on top of set jello. You may use strawberry jello and frozen strawberries instead of raspberries.

MARY MILLS

APPLESAUCE JELLO

1 C. applesauce, boil slowly in pan. Add 1 small pkg. lime jello and dissolve. Mix in rind and juice of one orange, one 7 Oz. bottle 7-up. Chill and serve.

JUDY REEP

RASPBERRY CRANBERRY SALAD

Dissolve 1 pkg. cherry or strawberry jello in 3/4 C. boiling water. Heat 1 can (1 lb.) whole cranberry sauce. Add 1 can (#2) crushed pineapple, drained. Mix and let set in flat dish. Spread 1 pt. sour cream over the set mixture and set for 1 hr. in the refrigerator. Dissolve 2 pkg. raspberry gelatin in 1 & 1/2 C. boiling water. Add frozen raspberries (1 or 2 pkg.). Pour this mixture over the sour cream and let set. Serves 12 to 15.

FERN ROYER

CRANBERRY SALAD

1 3oz. pkg. Cherry Jello
1 C. hot water
1 Tbs. Lemon Juice
1 C. Pineapple Juice
1/2 C. whole cranberry sauce
1 Lg orange, ground
1/2 C. drained crushed Pineapple
1/2 C. pecans or Walnuts

Add hot water to dissolve jello then lemon juice and pineapple juice. When jello has thickened slightly, add cranberries, orange, pineapple and nuts. Chill untilfirm. Top with equal parts of whipping cream and salad dressing mixed. Serve on bed of lettuce greens or in ring mold.

WILHELMINA S. FREEMAN

CRANBERRY SALAD

1 sm. pkg. Cherry jello
1 & 1/4 C. boiling Water
1 & 1/2 C. sugar
2 C. ground cranberries
1 orange ground with peel
1/2 C. nuts

Mix and set

ROSE HARDY

CRANBERRY SALAD

1 & 1/4 C. boiling water
1 & 1/2 C. sugar
1 Lb. Cranberries washed and ground
1/2 C. pecans chopped
1/2 C. celery chopped fine
1 whole ground orange
1 pkg. lemon flavored gelatin

Dissolve gelatin in the boiling water, add sugar and dissolve. Add remaining ingredients and pour into salad molds. When set, serve on lettuce with mayonnaise or a little whipped cream. Serves about 8 or 10

LOUIE S. ROHLFING

CRAN-APPLE SALAD

2 pkg Raspberry jello
2 C. boiling water
Add: 1 can whole cranberries
1 C. grated apple
1 can crushed pineapple
1/2 C. chopped nuts
Set.

KAREN MERRILL

LAYERED CRANBERRY APPLE SALAD

1 3oz strawberry gelatin
1 C. boiling water
1 16 oz can whole cranberry sauce
1 apple
1/2 C. diced celery
1 3 oz. lemon gelatin
1 & 1/4 C. boiling water
1/4 C. lemon juice
1 8oz pkg of cream cheese
1 apple cored and diced
1/2 C. cashew nuts, chopped
1 3oz. lime gelatin
1 C. boiling water
1 8oz can grapefruit sect.

Dissolve strawberry flavored gelatin in 1 C. boiling water. Core and halve apple. Reserve one half, rubbing cut surface with lemon juice. Cut remaining half in slices; arrange slices around bottom of 8 C. mold. Fold celery into gelatin; spoon over apple slices in mold. Chill till almost set.

Meanwhile, dissolve lemon flavored gelatin in 1 & 1/4 C. boiling water. Stir in lemon juice. Gradually add to cheese, beating smooth with electric mixer. Chill till partially set. Stir in 1 diced apple and nuts. Spoon over strawberry layer. Chill almost firm.

Meanwhile, dissolve lime flavored gelatin in 1 C. boiling water. Drain grapefruit, reserve syrup; add water to syrup to make 3/4 C. Add to gelatin. Chill till partially set. Dice reserve apple half and fold along with grapefruit into gelatin. Spoon over lemon layer in mold. Chill till firm. 6 hrs. or over night. Garnish with frosted cranberries. 12 servings.

EVA MICHAEL

CRANBERRY - LIME HOLIDAY MOLD

2 C. cranberries
1 3oz pkg strawberry gelatin
1/4 tsp. salt
1 3oz pkg. lime gelatin
1/2 pt. sour cream
2 limes

Cook cranberries in 1 C. water for 10 minutes. Strain. (makes 1 & 1/2 C. juice and pulp) Add strawberry gelatin and salt, stir until gelatin is dissolved. Chill until syrupy. Mix in 1/2 C. sour cream, and pour into a 1 Quart mold. Chill until firm.

Dissolve lime flavored gelatin in 1 & 1/4 C. hot water. Add grated rind of lime and juice of 1/2 lime. Cool. Mix in 1/2 C. sour cream and pour over firm cranberry layered. Chill until firm. To serve, unmold and garnish with limes. Serves 6-8.

CAROL McQUARRIE

CRANBERRY SHERBET RELISH
(In Lemon Cups)

1 c. sugar
16 oz. pkg. cranberries
3 oz. pkg. lemon flavored gelatin
12 large lemons

In 2 qt. saucepan over high heat, heat sugar & 2 1/2 c. water to boiling; add cranberries. Reduce heat to medium; cover & cook 5 min. or until skins of berries pop; remove from heat. Sprinkle gelatin over mixture & stir until gelatin is completely dissolved.

Into blender container, place half of cranberry mixture, cover & blend at low speed until pureed. Pour into 13x9" baking pan. Repeat with remaining cranberry mixture. Cover pan with foil or plastic wrap; freeze until is partially frozen, abt. 3 hrs.

In chilled large bowl with mixer at medium speed, beat partially frozen cranberry mixture until smooth & fluffy, 2 min. Return mixture to baking pan; cover & freeze to firm. Using 12 large lemons, slice off lengthwise, abt. 1/4 of each. Then cut a thin slice from opposite side to make lemons stand level. Scoop out pulp (and save for various uses). Remove cranberry sherbet relish from freezer, let stand 10 min. to soften slightly, then fill lemon cups.

ZULA B. ANDERSON

FROZEN CRANBERRY PINEAPPLE SALAD

1 can (20 1/2 ozs.) crushed pineapple, well drained
1 can (16 oz.) whole cranberry sauce
1 C. dairy sour cream
1/4 C. coarsely chopped pecans

Mix all ingredients thoroughly. Pour into refrigerator tray. Freeze atleast 3 hrs. or until firm. Thirty minutes before serving, remove tray from freezer to refrigerator. Serves 6 to 8.

ZULA B. ANDERSON

CINNAMON SALAD
(Good at Thanksgiving time, etc.)

Disolve two bottles red hots (candy) in 2 C. boiling water. Add to one pkg. cherry jello. When begining to set add chopped celery and apples. (Leave peel on apples).

Dressing: 1/2 C. salad dressing and 1/2 C. whipped cream mixed together.

Serve salad on lettuce leaf with a dab of dressing.

WHITE CHRISTMAS SALAD

2 C. crushed pineapple, (do not drain)
1/2 C. lemon juice, canned or 2 sm. lemons
2 env. plain Knox gelatin, dissolved in 1/2 C. cold water
1 C. sugar
1 C. chopped walnuts
1 C. grated American cheese
1 C. celery
1 C. unwhipped, whipping cream. Do Not Add Sugar

Bring pineapple, lemon juice, and sugar to a boil. Add gelatin and mix thoroughly. Remove from heat and cool until mixture begins to gel (in refrigerator). Add cheese, nuts, and celery. Fold in whipping cream. Carefully let chill until firm. Serves 10 to 12.

ANNA ROBISON

PINEAPPIOCA SALAD

1 lb. can chunk pineapple packed in its own juice
2 Tb. minute Tapioca
1 (3 oz.) pkg. orange-pineapple jello
1 C. water
1/4 C. sugar
1/4 C. papaya concentrate
1/4 C. concentrated orange juice
1 or 2 bananas
Mandarin oranges, green grapes, diced apples, sliced strawberries or other fruits.

Drain pineapple juice into large sauce pan. Add tapioca & cook over low heat. When thickened, add water & stir in jello to dissolve. Remove from heat. Add sugar, papaya, orange juice, pineapple chunks & other fruits. Chill.

JANE HAYNIE

BOB'S SALAD

2 C. boiling water
Juice of 1/2 lemon
1 C. crushed pineapple
2/3 C. sugar

Boil above together for 10 minutes stirring constantly. Then add 2 sm. or 1 med. package of lime or lemon jello. Stir until dissolved, then place in refrigerator until 2/3 let.

Whip 1 pt. of whipping cream, fold in 1 C. grated mild cheese and 1/4 C. of cut up maraschino cherries. Then fold this mixture into semi set jello. Let stand in referator several hours before serving.

FRUIT SALAD

2 pkg. lemon Jello
2 & 1/2 C. hot water
1 C. drained crushed pineapple
12 lg. marshmallows, cut
3 bananas cut in chunks

1 C. whipping cream
1 C. pineapple juice
1 & 1/2 Tb. flour
1/2 C. sugar
1 egg
grated American cheese

Mix water and jello, let stand till thickened. Add marshmallows, pineapple and bananas. Set.

Heat pineapple juice in double boiler. Beat egg. Add flour and sugar. Beat. Add to juice and cook, stirring, until thick.

Remove from stove and cool. Whip cream and fold juice mixture into whipped cream. Spread on top of salad. Sprinkle top with cheese.

RHEA B. MAW

FROSTED JELLO SALAD

2 pkg. lemon jello, dissolved in 1 & 1/2 C. boiling water
2 C. 7-Up
Juice of 1/2 lemon
1 C. crushed pineapple, drained
1 C. miniature marshmallows
2 lg. bananas, sliced
1/4 C. mild grated cheese

Combine all above ingredients and chill until firm.

Frosting:

1 C. pineapple juice
1/2 C. sugar
1 & 1/2 Tb. flour
1 egg, slightly beaten

Cook, stirring, until thick; then cool and add 1 C. whipped cream. Frost jello when firm and sprinkle chopped nuts. Refrigerate.

BETH MILLER

WHIPPED LEMON JELLO

1 (3oz) pkg lemon jello
1 sm. can drained crushed pineapple, save juice
1/2 C. shredded mild or nippy cheese
1/2 C. diced marshmallows
1/2 C. whipping cream

Dissolve jello in 1 C. hot water, add pineapple juice and enough water to make a cup. Chill and let set, then whip to froth. Blend in pineapple and cheese and marshmallows. Let chill again. Just befor serving, whip cream and blend in. Can also use diced apples and nuts.

ALICE C. CHRISTENSEN

CHEESE JELLO SALAD

2 pkg. lemon jello)= Stir until jello dissolves
2 C. cold water)

Mix together 1 can crushed pineapple and 1/4 C. sugar. Bring to boil and add hot to jello. Mix well. Place in fridge until nearly firm. Add 1 pkg dream whip (whipped) to jello and whip together. Add 1 C. grated cheese. Stir well. Place in casserole dish and refrigerate until set.

MARIE MORRELL

CREAM JELLO SALAD

4 Tbs. frozen lemonade
1 C. water
2 C. crushed pineapple
1 C. sugar

Heat the above and stir in 2 small pkgs of lemon jello. Cool until it begins to be creamy, then add 1 C. grated cheese and 1 C. dream whip and set.

RUTH ROWLEY

CREAM CHEESE SALAD

1 lg. can crushed pineapple
2 pkg. Knox gelatin
1/4 C. of sugar. Juice of 1 lemon
2 pkg. Cream Cheese
1/2 pt. of Whipping cream
Nuts

Combine pineapple, lemon and sugar. Place on stove and let come to a boil. Remove from stove. Let stand a short time. Then add gelatine which has been soaked in 1/2 C. of water. When above begins to congeal, mix in 2 pkg. of cream cheese which has been mashed. Add American cheese cut fine. Add nuts. Fold in whipped cream. Mold.

ERNA G. LINDE

JELLO SALAD

1 pkg. lemon jello
1 pkg. lime jello
1 sm. can pineapple
Drain off pineapple juice add water to make two cups. Let set, then whip.
1 C. evaporated milk, 1 C. nuts, 1 C. cottage cheese, 1 C. mayonnaise, 1 C. pineapple
Whip all together, let set.

LOZINA HILL

JELLO - COOL WHIP DISH

1 sm. carton cottage cheese
1 sm. pkg. orange jello (undissolved)
1 no. 303 can pineapple chunks
1 sm. can mandrin oranges
1 sm. ctn. cool whip

Pour jello directly from pkg. over cottage cheese, (don't disolve with water). Drain pineapple and mandrin oranges and mix altogether with cool whip.

Can be kept several days. If moisture appears, simply store.

PEGGI SCHOENICK

HEALTH SALAD

1 pkg. dream whip
1/2 C. cold milk
Beat until stiff
Add:
1 package dry orange jello
1 ctn. small curn cottage cheese. Beat until blended in.
Add:
1 tall can crushed pineapple which has been well drained. Can be used immediately or refrigerated.

GEORGEANNA CAMERON

FROZEN FRUIT SALAD

Mix together:
3/4 C. diced canned pineapple
1&1/2 C. orange sections cut into small pieces
1 dozen maraschino cherries diced
1 ripe banana sliced
4 marshmallows cut into small pieces
1/4 C pecan nuts chopped
1/4 tsp. finely chopped crystalline ginger (optional)
a pinch of salt

Soften 1 tsp. unflavored gelatin in 2 Tbsp. of orange juice. Dissolve in 3 Tbsp. hot pineapple juice. Let cool but don't let it set. Mix gelatin with fruits and nuts. Whip 1 C. heavy cream stiff and sweeten with 2 Tbsp. sugar. Fold into fruit mixture. Pour into mold or fluted paper cups. Freeze until firm. (2 & 1/2 Hrs)

CORA L. BRADY

PINEAPPLE-COTTAGE CHEESE SALAD

1 16oz. pkg. sm. curd cottage cheese
1 6oz. pkg. lime jello
1 13 & 1/4 oz. can crushed pineapple
3 rounded Tbs. salad dressing or mayonnaise

Drain pineapple, saving the juice. Dissolve jello with 2 C. boiling water. After dissolved, add 1 & 1/2 C. cold water using the pineapple juice as part of the water. Add salad dressing, stirring well. Add drained pineapple and the cottage cheese. Pour into mold and let set.

ELIZABETH BURRIS

CHEESE PINEAPPLE RING

2 pkg lemon Jello)
1 c. boiling water) Dissolve, cool to thick syrup & whip
Add: 2 c. crushed pineapple
Juice 1/2 lemon & little grated rind
2 c. grated cheddar cheese or cottage cheese
Fold in 1 c. cream whipped

Spoon into mold "greased" with mayonnaise. Refrigerate to set. Decorate with fresh fruit around mold: bananas, apple slices, peaches, apricots, strawberries.

EDNA K. WARD

LIME PINEAPPLE SALAD

1 pkg. lime jello dissolved in 1 C. hot water. Let stand until thick, whip.
Add:
3/4 C crushed pineapple (drained)
1/2 C cottage cheese
1/2 C whipped cream
1/2 C. chopped nuts
1/3 C. mayonaise
Let stand until firm.

DIANE SMART

LIME-SOUR CREAM-PINEAPPLE SALAD

1 (3 oz.) pkg. lime jello
1 sm. (8 oz.) crushed pineapple, drained
1 sm. sour cream or I.M.O.
1 C. boiling water
1 C. pineapple juice, add water to make 1 C.
1/4 C. chopped pecans

Pour boiling water over jello. Add pineapple juice. When partially set, add sour cream and whip with a lg. spoon until jello and cream are even. Add crushed pineapple and pecans. Let set in flat pan. Cut in lg. squares.

MERLE McCORMICK

WALDORF SALAD

3 red apples, cored and diced
1 Tb. lemon juice
1 Tb. sugar
1/8 t. salt
2/3 C. mayonnaise
1 C. diced celery
1/3 C. chopped pecans or walnuts
Salad greens

Toss apples with lemon juice, sugar, salt, and 2 Tb. mayonnaise. Cover and chill. Add remaining mayonnaise, celery, and chopped nuts just before serving. Toss until well mixed. Serve on salad greens. Serves 4 or 5.

For Fruit Waldorf Salad: Add 2 C. drained pineapple tidbits to Waldorf salad just before serving.
Cheese Waldorf salad: Add 1 & 1/2 C coarsely shredded Cheddar Cheese to Waldorf just before serving.

TWILA HOWELL

GREEK APPLE SALAD

1 3oz pkg. lime gelatin
1 C. boiling water
1 C. cold water
1 C. apples, unpared, finely diced
3 oz. cream cheese or 1 C. cottage cheese
1 C. seedless grapes halved
1/4 C. Chopped English walnuts or pecans

Dissolve gelatin in boiling water; add cold water. Measure 2/3 C. gelatin mixture. Chill this portion until thick, but not set. Blend in apples. Pour into a 1-quart ring mold or dish. Chill apple layer just until set, but not firm. Add cream cheese or cottage cheese to remaining liquid gelatin mixture. Beat with a rotary beater until well blended. Stir in grapes and nuts. Pour on top of apple layer. Chill unti firm.

MARY ANN MINER

APPLE CELERY SALAD

3 apples, peeled, cored, diced and dipped in salt water (about 1 t. of salt to a qt. of water)
1/2 C. of celery, diced
1/2 C of Seedless Raisins
2 Tb. of mayonnaise
1/4 C of whipped cream

Mix all ingredients together and serve on a lettuce leaf or a chilled plate. Top with chopped walnuts. This serves about 4 to 6.

To 1/2 C. of whipped cream add 2 Tb. of sugar and 1/2 t. vanilla extract.

TWILA HOWELL

JELLO SALAD WITH APPLES

1 pkg. Cherry Jello
1 C. boiling water
1/4 C. sugar
3 Tb. grated orange rind
1/2 C. orange juice
4 apples, grated skin and all

Mix all ingredients except apples. Let jello partially set before adding apples.

LA PRELE RICKARDS

ORANGE SALAD

Dissolve 2 pkg. orange jello in 2 & 1/2 C. boiling water. Add a 6 oz. can frozen orange juice, undiluted, 2 cans of mandarin oranges, drained, 1 can (#303) crushed pineapple, and juice. Stir often. When set, whip 1 lg. lemon instant pudding, spread on top of set jello. For topping, whipped cream and grated cheese.

VELMA Y. McALLISTER

SHERBET SALAD

1 pkg. orange jello
1 c. boiling water
1 can mandarin oranges
1/2 pt. orange sherbet
1/2 No.2 can crushed pineapple, well drained

Combine ingredients, adding sherbet just before jello mixture cools. Set overnight.

RUTH SAXEY

FRESCA SALAD

To 1 small lime jello, add 1 c. hot water and 1 c. cold fresca. Cool. When syrupy add 1 small container of Cool Whip (1/2 pt.) and 1 tall can crushed pineapple plus 1 small can grapefruit sections - well drained.

HELEN PATTERSON

FLORIDA SALAD

1 qt. fresh strawberries
1 fresh pineapple or
1 can canned pineapple
1 C. grated coconut

Cut the pineapple into cubes. Add coconut to the strawberries and pineapple and mix with French Dressing. Serve on crisp lettuce.

WINONA OTT

12 HOUR SALAD

Juice of 2 lemons 2 eggs 1/2 C. sweet cream

Mix well and cook in double boiler until it thickens. Cool. Slice the fruit.

1 can pineapple
1 can grapes
1 can Mandarin oranges
1 lb. large marshmallows

Whip 1 C. of cream. Mix into cooled sauce and pour over sliced fruit. Mix well and let it stand in refrigerator for 12 hrs. Serves 12.

GRACE FREEMAN

SHELLRONI FRUIT SALAD

Combine cooked Shellroni, pineapple chunks, tiny marshmallows, banana slices, mayonnaise, and whipped cream. Mandarin oranges or any other fruit of your choice can be used.

MARY W. OSBORN

FRUIT SALAD

1 can Mandarin Oranges
2 C. fruit cocktail
2 C. Pineapple Chunks
2 C. Marshmallows (large) cut in half

Drain the fruit, mix with Marshmellows, cover and let stand overnight in the refrigerator.

Dressing:
2 eggs beaten
3 Tb. fresh lemon
3 Tb. sugar
2 Tb. butter (add last)

Cook at low heat until it thickens, stirring constantly. Cool, add to 1/2 pt. whipping cream. Just before serving, add bananas and large sweet grapes.

CORRIS L. ASHTON

FRUIT SALAD

1 carton Cool Whip
5 bananas
1 can Mandarin Oranges
3 apples

Combine all these ingredients and serve.

LOTTIE CANTWAY

FRUIT SALAD

1 C. Mandarin Oranges
1 C. diced pineapple
1 C. Small Marshmallows
1 C. flaked cocoanut
1/2 C. maraschino cherries, cut in half
3/4 C. sour cream

Toss gently until mixed. Put into tray or molds and refrigerate for 24 hrs.

RAE BRIM

FRUIT SALAD

1 6oz. can fruit cocktail (drained)
1/2 C. broken walnuts
1/4 C coconut
1/2 C. miniature marshmallows
2 Tb. powdered sugar

Combine all ingredients, mix well and serve.

RUTH FREEMAN

FRUIT SALAD

Drain canned fruit (any kind) and thicken juice. Whip cream, fold into thickened juice and add fruit just before serving.

FERN T. MITCHELL

POMEGRANATE SALAD

1 C. apples, cubed
1 C. pomegranate seeds
1 C. orange sections
1 C. pecans or walnuts

Grapes, bananas or other fruit may be added. Serve on lettuce leaf with sour cream dressing.

BANANA PEANUT BUTTER SALAD

Slice bananas lengthwise, and marinate in orange or pineapple juice. Spread peanut butter generously along the cut side of the banana. Fit two pieces together and slice onto a bed of lettuce. Use dressing as desired.

BETSY HOLLINGS RICHARDS

FRUIT DINNER

Banana (peeled and cut length-wise in four)
Lay out on plate to make four sections. Cut watermelon in bite-sized pieces; place in one section. Cut cantaloupe in bite-sized pieces; place in one section. Slice peaches or pears in one section. Put fruit cocktail in one section. Dip ice cream of cottage cheese in center. Top with cherry if desired.

ROSE HARRIS

FRESH-FRUIT PLATE

Arrange leaves of romaine on salad plates, wedges of fresh fruit (watermelon, cantaloupe, orange slices, apple, apricot halves). Serve with Avocado dressing.

VIRGINIA JONES

AVOCADO DRESSING

1 avocado Juice of orange or lemon

Beat pulp of avocado to consistency of whipped cream. Add orange or lemon juice very gradually and slowly. Whip with rotary beater until it is the consistency of whipped cream. Spoon on fruit sections and top with fresh strawberries and grapes. Nuts may be added.

VIRGINIA JONES

FRUIT SALAD DRESSING

1/2 C. pineapple juice
1 & 1/2 Tb. cornstarch
1/4 C. sugar
pinch of salt
2 Tb. lemon juice
1 egg yolk
1/2 C. cream (optional)

Mix sugar, cornstarch and salt, make a paste by mixing some of the pineapple juice with these dry ingredients. Then combine with rest of pineapple juice in top of double boiler. Cook until it thickens, stirring constantly. Boil two minutes. Beat egg yolk and add carefully to hot mixture, blending well. Remove from heat and add lemon juice. When ready to serve, 1/2 C. whipped cream can be folded into dressing or served on top of salad.

IDA HEYWOOD

FRUIT SALAD DRESSING

6 Tb. lemon juice
1 C. pineapple juice
1/2 C sugar
2 eggs
3 Tb. flour
1 C. whipping cream

Sift flour and sugar. Add fruit juice and cook until thick and clear. Add well-beaten eggs, stirring constantly until mixture is thick and clear like lemon pie filling. Cool, then fold in the whipped cream and chill.

MARY H. MACKAY

COOKED NO-OIL SALAD DRESSING

2 eggs
1 C milk (or water)
1/3 C vinegar
1 & 1/2 Tb. flour
1 & 1/2 Tb. sugar
1 t. dry mustard
1 t. salt

In top of double boiler, mix mustard, salt, sugar, and flour until well blended. Add eggs and beat until smooth. Add milk and beat vinegar in slowly and thoroughly. Cook until it thickens. If desired, mayonnaise can be added or just before serving, 1/2 C. whipped cream may be added.

IDA HEYWOOD

SALAD DRESSING

4 eggs
1/2 C. vinegar
3/4 C. water
1 & 1/2 t. dry mustard
1 & 1/2 t. salt
4 t. sugar
1 Tb. flour

Beat eggs until thick and lemon colored. Mix dry ingredients Add eggs slowly. Add water and vinegar. Cook in double boiler until thick. When ready to use, add 1/2 C. whipped cream.

MILDRED FORGEON RICH

BOILED SALAD DRESSING
(My Grandmother's Recipe)

1 c. vinegar
3/4 c. sugar
1 t. Colman's mustard
1 t. salt
3 egg yolks
butter, size of walnut
1/2 c. milk or cream

Combine ingredients & cook in double boiler until thick. When ready to use, fold in one cup whipped cream. This dressing is especially good for cabbage cream "slaw".

MARGARET FARNSWORTH

FAR-OUT SALAD DRESSING

1 C. vinegar
1 C. salad oil
1/2 t. celery seeds
1 C. sugar
1 Tb. minced onion

It's fantastic on fruit salad, if the minced onion is omitted. It makes an unusual taste on tossed salads.

JUDY KELLEY

DRESSING

1 pt. mayonnaise
3/4 t. onion salt
1 & 1/2 Tb. Salad Supreme Seasoning
1/2 C. buttermilk
3/4 t. accent

Mix together. Use for dips, radishes, onions. Can be thinned with buttermilk for tossed green salad.

ORA MORRELL by MARIE MORRELL

BUTTERMILK DRESSING

2 C. buttermilk
2 C. mayonnaise
1 8oz. pkg. philadelphia cream cheese
1 t. accent
1 t. garlic salt
1 t. onion salt
1/2 t. pepper

Mix buttermilk, mayonnaise and cream cheese with beater. Add accent, garlic salt, onion salt, and pepper and beat well. This keeps for a long time in the refrigerator. Good on salads and baked potatoes. To make tarter sauce for fish, squeeze a little lemon juice in some of it and add a bit of grated dill pickle.

BETH ALLEN

SALAD DRESSING

One quart Best Foods Mayonaise
2 & 1/2 C. Buttermilk
1 Tbs. dehydrated Onions
1 Tbs. Coarse ground pepper
1 Tbs. parsley flakes
1 Tbs. garlic salt

Blend well with egg beater

NAN LINDSAY

YOGURT SALAD DRESSING

1 C. yogurt
1 Tb. onion
(chopped fine)
dash of black pepper
2 Tb. fresh lemon juice
1/4 t. salt
1/4 t. sugar

Combine all ingredients. Beat well. Store in a jar in the refrigerator. This is good and not very fattening.

MYRLE MCGREW

HEALTH SALAD DRESSING

Chill bowl and beater. Whip stiff 5 tb. chilled "Morning" evaporated milk. Add 2 tb. raw lemon juice and whip again. Add 2 to 3 tb. raw sugar and whip again. Keep chilled until ready to use.

LUCY H. BAUGH

FRENCH DRESSING

1/2 C olive oil
1/4 C. lemon juice
Juice of one tomato
or 1/4 C. tomato juice

Mix ingredients thoroughly.

VIRGINIA JONES

FRENCH DRESSING

1 can tomato soup
1 can salad oil
1 can vinegar
1/4 C. sugar
1 clove garlic, grated
1 Tb. mustard
1 Tb. salt
1 Tb. grated onion
1 Tb. paprika

Beat all ingredients thoroughly. Keep in a cool place.

BETH APGOOD

SWEET FRENCH DRESSING

3/4 c. salad oil
1/2 c. vinegar
1 1/4 t. salt
3/4 c. sugar
1 t. mustard, dry
1 1/2 t. paprika
2 Tb. onion salt

Mix all together in blender or shake well in qt. jar.

BERNICE O. TURNER

MAYONNAISE

1 egg
juice of 1 large lemon
1/2 t. vegetable broth powder
2 C. olive oil

Mix well and beat with rotary beater until oil has been slowly added.

VIRGINIA JONES

ROQUEFORT CHEESE DRESSING

2 to 4 Tb. crumbled roquefort cheese
1 C. French Dressing

Add the crumbled roquefort cheese to the french dressing. Also a hard-boiled egg yolk may be added.

VIRGINIA JONES

ROQUEFORT DRESSING

2 cloves fresh garlic
2-inch wedge Danish Roquefort (crumbled)
Juice of 1 lemon
Salt and white pepper
1/2 Tb. M.S.G.
1 pt. sour cream
Best Foods mayonnaise, 2 qts.
1 Tb. Lea and Perrin
Green onions, tops and all to taste

Let sit for 1 day to 1 month refrigerated. If too thick, add buttermilk.

SUSAN AND NADEAN STEFFEN

CRAB LOUIS SALAD DRESSING

1 C. mayonnaise
1/3 C. chili sauce
1 t. mustard seed
1 Tb. finely grated onion

Mix and chill.

JUDY TAYLOR

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CHRISTMAS FRUITCAKE

Prepare two 8 inch round layer cake pans.
Combine in a 2 qt. saucepan, bring to boil and cook over low heat 10 min. stirring occasionally:

1 C (about 7 oz) pitted dates
1 C (about 5 oz) seedless raisins
1 C, plus 2 Tb. water
1 C dark brown sugar
1/2 C butter
1 t. cinnamon
1 t. cloves
1/4 t. nutmeg
1/4 t. allspice

Remove from heat and set aside to cool.
Meanwhile mix together in a large bowl and set aside:
1/2 C sifted flour
4 oz (about 3/4 C) whole brazil nuts
2 oz (about 1/2 C) walnut halves
1/2 lb. (about 1 1/2 C) whole candied cherries or fruit cake mix.
Sift together :
2 C sifted flour
1/2 t. baking soda
1/2 t. salt
Beating only until blended, add dry ingredients in thirds to cooked fruit mixture.
Finally beat only until blended, add 2 well beaten eggs.
Pour batter over nut mixture and mix thoroughly.
Place a shallow pan containing 2 C water on bottom rack of oven during baking time.
Turn batter into pans, spreading to edges.
Bake at 325 deg. for 1 hour. Cool in pans.

WINONA OTT

CHRISTMAS FRUITCAKE

2 Cans Eagle Brand Milk
1 C prunes
1 pt. Mari Cherries (well drained)
2 C choppped walnuts
1 C chopped pecans
Small jar candied pineapple
Small jar candied orange peel
1 box coconut
1 box dates

Bake in slow oven.

JEANNINE TAYLOR

EASY FRUIT CAKE

3 eggs, slightly beaten
1 C Borden Eagle Brand Milk (sweetened condensed)
2 2/3C Nonsuch Mincemeat
2 C Mixed Candied Fruit
1 C Chopped Nuts
2 C Corn Flakes
1 tsp. Baking Soda

Mix well. Bake (300 deg.) (Papered Pan)

JOYCE CALL

FRUIT CAKE BON BONS

Combine: 2 C candied fruits (1 lb Jar), 1 1/3 C flaked coconut
1 C nuts, 1 C raisins.
Sift 2 C sifted flour, 1 t. baking powder, 1/2 t. salt, over fruit mixture. Mix well.
Cream 1/2 C butter with 3/4 C sugar, beat in eggs (3) one at a time.
Stir in 1/2 C orange juice.
Pour over fruit, fold - blend well.
Spoon into muffin cups - fill 2/3 full. Bake 275 deg. 1 hour.
Brush with warm Orange Glaze: 1/3 C light corn syrup, 1/2 C Orange Juice. Boil 5 min.

FERN ROYER

ORANGE SLICE FRUIT CAKE

3 C raisins& dried prunes
1 6 oz. can frozen orange juice
1/2 C molasses or Karo syrup
1/2 C butter or margerine
2/3 C sugar
3 eggs
2 C orange slices (gumdrops) cut into small pieces
1 C walnuts or pecans
1 1/4 C sifted all-purpose flour
1 t. ground cinnamon 1/4 t allspice
1/2 t. ground nutmeg 1/4 t cloves
1/2 t. baking soda

In a sauce pan, combine raisins & prunes, orange juice concentrate and Karo syrup or molasses. Cook over medium heat-stirring occasionally-until mixture comes to a boil. Reduce heat and simmer 5 mins. Remove from heat. Stir in orange slices and set aside to cool.

Cream together butter and sugar until fluffy. Add eggs one at a time. Beat well after each. Stir into creamed mixture the cooled orange-rasin-prune mixture....after the flour, spices and soda have been added to the sugar-egg mixture. Last of all add the nuts.

Line loaf pans with waxed or brown paper. One medium and two small pans may be used....or two medium pans. Pour 3/4 full.

Bake at 325 deg. about 1 hr. & 45 min. to 2 hr. & 15 min.

RITA BENSON

ICE BOX FRUIT CAKE

3/4 C. evaporated milk
1 lb. minature marshmallows
1 lb. Graham Crackers
1 lb. seedless raisins
1 lb. mixed candied fruits
4 C. walnuts and pecans
1/2 t. salt
4 oz. coconut

Scald milk, add marshmallows. Cover to melt marshmallows. Crush crackers, add all; blend well. Press into 2 loaf pans. May be used at once or keeps for months in refrigerator.

OLD FASHIONED DARK FRUIT CAKE

3 C seedless raisins
3 C seeded dates
2 C walnuts (all kinds can be used)
1 lb. candied fruit mix
1/4 C molasses or honey
1/4 C fruit juice
1 C butter or margarine
1 1/4 C brown sugar-firmly packed
4 eggs
2 C all purpose flour
1/2 t salt
1/4 t soda
1 t cinnamon
1/2 t cloves
1/2 t mace

Rinse raisins, drain thoroughly. Cut up dates and nuts. Combine with candied fruit. Mix molasses or honey& fruit juice. Cream butter and sugar until fluffy light, beat eggs in, one at a time. Add mixture to fruit and nuts. Sift flour, salt, soda, cinnamon, cloves and mace; mix into fruit mixture. Grease two 9x5x3 inch pans (or a 10 inch tube pan) and line with aluminum foil. (Iused waxed Paper). Pour batter into pans. Bake in a slow oven (275 deg)about 2 1/2 hours with a shallow pan of water on lower rack of oven. Cool and decorate as desired. (I decorate before baking). Makes about 5 lbs. fruit cake.

BLANCHE D. HAMMOND
MYRA DALTON

SPECIAL BRAZIL NUT FRUIT CAKE

3/4 C sifted flour (1 1/2 C for double recipe)
3/4 C sugar - raw or brown
1/2 t. baking powder
1/2 t salt

1 t. vanilla
3 C. shelled whole Brazil nuts (or walnuts or pecans) abt. 1 lb.
1 lb pitted whole dates
1 C well-drained cherries - maraschino 13 oz jar or glazed
3 eggs - beaten

Grease, then line with waxed paper, one 9x5x3 inch loaf pan. Sift together flour, sugar, baking powder and salt. In large bowl, place nuts, dates, cherries, then re-sift flour mixture over them. With hands, mix well until nuts and fruits are well coated. Beat eggs until foamy. Add vanilla and stir well into nut mixture.

Spread evenly in pan. Bake at 300 deg. for 1 hr and 45 min. If you use raw sugar only cook for one hour and watch carefully for over browning. Test with wooden toothpick until it comes out clean.

Cool in pan 15 mins. then remove from pan and cool completely Wrap in aluminum foil and refrigerate. Keeps 5 or 6 weeks.

LEONE BOWRING
MARY McADIE

POOR MAN'S FRUIT CAKE
EGGLESS MILKLESS CAKE

1 pkg seedless raisins
2 C sugar (either all white or 1 C brown and 1 C white)
2 C boiling water
1/2 C shortening
1 t. salt
2 t cinnamon
1 t allspice
1 t nutmeg &/or cloves
2 t baking soda
4 C sifted flour
1 C chopped nuts
1 pkg candied fruit or gum drops (opitional)

Combine raisins, sugar shortening, spices and salt. Boil slowly for 15 min. Let cool before adding soda, flour and nuts and fruits. This mixture will become quite stiff. Put in well greased loaf pans. Bake 1 hr. at 350 deg. Makes 2 loaves.

MARY ELIZABETH ANDERSON

YUM, YUM, CAKE

1/2 pkg raisins
2 C sugar
3 C water

Mix together, boil 10 min. Add 1/2 cube butter to the mixture.

5 C flour (sifted well)
3 t soda
1 t salt
1 C nuts
1 C maraschino cherries

Combine together. Bake 350 deg. about 1 & 1/2 hr.

GRACE SHURTZ

RAISIN CAKE

(Makes good drop cookies - thicken a bit with flour)

Boil together for 3 min:
2 C sugar
1 C shortening
3 C water
raisins, nuts, dates or fruit mix as desired - cool.

Add:

1 t cinnamon
1 t nutmeg
2 t soda
1/2 t salt
1 t cloves
5 C flour/or enough to make batter fairly thick.

Before adding flour - add 3 eggs (beaten) to mixture. Bake in greased floured tin at 325 deg. 1 1/2 hr or until done.

BETH S. MILLER

RAISIN CAKE

2 C sugar
1 C butter or margarine
2 C milk
1 pkg well separated raisins
1 qt. flour
2 t soda
1 t cinnamon
1 t cocoa

RUBY HOOPER

GROUND RAISIN AND NUT CAKE

1 t soda dissolved in 1 C boiling water (cool).
1 C sugar creamed with 1/2 C shortening
2 well beaten eggs (beat into sugar and shortening)
Add the water
1 C ground raisins
1 C nuts
2 C flour
1 t cinnamon
1 t nutmeg

Bake in two layers.

CREAMED ICING FOR ABOVE

2 C brown sugar
1 C white sugar
1 C cream (thin)
Small piece of butter.

Boil 7 min - whip, cool and spread on cake. Nuts may be added to the iceing if desired.

ADDIE PEARSON

EMELINE'S CAKE

3/4 C shortening
1 C brown sugar
2 eggs
1 C sour milk
1 t soda
3 C flour
1 t cinnamon
1/2 t ground cloves
1/2 t allspice
1 t nutmeg
1 C raisins
1 C nuts

Cream together shortening, brown sugar and eggs. Add sour milk and soda. Sift together flour, cinnamon, ground cloves, allspice and nutmeg. Add raisins and nuts.

Bake at 325 deg. for 70 min.

OLGA C. BROWN

DATE CUTTING HINT

Use wet or buttered scissors when cutting dates into small pieces. Wet or butter grinder when grinding dried fruit.

VIRGINIA JONES

PICNIC CAKE

1 heaping C sliced dates.
1 1/2 C boiling water and pour over dates. Let stand until cool.

Cream 3/4 C shortening - 1 C sugar - 2 eggs.
Add creamed mixture to dates and water.

Sift together 2 1/2 C flour, 1 t cinnamon, 1/2 t salt and 1/2 t*soda.
(*or sprinkle 1 t soda over sliced dates)
Add sifted ingredients to batter. Add 1 t vanilla. Bake 13x9 pan.

Sprinkle cake before baking with 1/2 C brown sugar, 1 C chocolate chips and 1/2 C nuts. Bake for 30 min at 350 deg.

CATHERINE H. JONES
ELIZABETH KNIGHT (By Jane Campbell)

QUEEN ELIZABETH CAKE

1 C boiling water - 1 t soda. Pour over 1 C chopped dates.

Mix 1 C sugar
1/4 C butter
1 egg - beaten
1 t vanilla

Mix 1/2 C nuts
1 1/2 C flour
1 t baking powder
1/2 t salt.

Add part one and part 2 together bake in 9x12 pan. Soon as cake is out of oven spread on top while still warm
10 Tb brown sugar
9 Tb cream or can milk
4 Tb butter
Boil 3 min before putting on cake.

GLADYS PARKER

DATE NUT CAKE

1/4 C butter or margarine
1 C sugar
2 egg yolks
2 C sifted flour
1 C boiling water
2 egg whites

1/2 t salt
1 t vanilla
1 lb. or less dates
1 C walnuts or pecans
1 t soda

Prepare dates (cut) add soda, hot water. Cool thoroughly (could stand all night.) Cream butter & add sugar, add egg yolks, add cold date mixture, salt and flour, vanilla and nuts. Fold in egg whites. Bake at 350 deg for 30 min or until done.

JOSEPHINE BURTON BAGLEY

BUTTERMILK DATE-NUT CAKE

1 & 1/2 C. sugar
1 C. crisco oil
3 eggs
2 C. sifted flour
1 t. baking soda
1 t. salt
1 t. nutmeg
1 t. cinnamon
1 t. allspice
1 C. buttermilk
1 C. walnuts
1 C. pitted chopped dates
1 t. vanilla extract

Combine sugar, oil and eggs; beat mixture until smooth and creamy. Sift together dry ingredients. alternate that with buttermilk; add dates, vanilla and nuts. Bake at 300 deg. for 55 to 60 min.

ICING

1 C. sugar
1/2 t. baking soda
1 stick butter
1/2 C. buttermilk
1/2 t. vanilla

Combine and cook over medium heat, stirring constantly. Cook to soft ball stage. Remove from heat and let stand 5 min. Beat until it starts to thicken and spread on cake.

IRIS C. YOUNG

DATE AND NUT CAKE

Mix together 1 lb walnuts broken into large pieces and 1 lb dates pulled into pieces. Sift over: 1 C flour, 1 t. baking powder, Add 1 C sugar to yolks of 4 eggs well beaten and stir into date nut mixture. Add 1 t. vanilla, fold in whites of eggs (beaten). Bake 1 hr in slow oven. Cut in squares.

IDA MORTENSEN
IDA SWENSEN (By Jane Campbell)

DATE CAKE

Pour 1 1/2 C boiling water over 1 C chopped dates and 1 t soda. (let cool).
Then add 1/2 C shortening (I always use liquid shortening)
3/4 C sugar - 2 eggs beaten
Add 1 1/2 C flour - 1/2 t salt and another 1/2 t soda.
Pour into pan and sprinkle with 1/4 C white sugar 1/4 C brown sugar - 1/2 C cut-up walnuts and 1/2 C chocolate chips over top of mixture. Bake 35 min at 350 deg.

BERTHA H. WALKER

APPLE CAKE

4 C apples, cubed fine or chopped coarse.
2 C sugar
2 eggs
1/2 C vegetable oil or melted butter
2 t vanilla
2 C sifted all purpose flour
2 t baking soda
2 t cinnamon
1 t nutmeg (op tional)
1 t salt
1 C chopped walnuts
1 1/2 chopped dates and/or raisins (op tional)

Combine apples and sugar and let stand for awhile. In large bowl beat eggs slightly and beat in oil and vanillia. Mix and sift flour, baking soda, cinnamon, nutmeg and salt. Stir into egg mixture alternately with apple sugar mixture and walnuts. Pour into greased and floured oblong pan 13x9x2. Bake in preheated oven 350 deg. for 50 to 60 min. or until cake tests done. Let stand in pan until almost cooled. Turn out on rack to completely cool. Use any frosting such as carmel, white or chocolate, or sprinkle with powdered sugar, or whipped cream.

MARY ELIZABETH ANDERSON
ALICE KIDD
JANET REID

APPLE CAKE

2 C sugar
2 large eggs or 3 med.
1 1/4 C salad oil
3 C flour
1 t soda
1 t salt
1 t cinnamon
2 t vanilla
2 "Delicous" apples - nice ripe grated or chopped very fine If the apple is not fresh-peel it.
1 1/2 C pecans chopped fine (op tional)

Mix sugar, oil, eggs and vanilla. Add all but 1/2 C of dry ingredients. Mix remaining 1/2 C flour with apple and nuts. Fold into batter. Pour into greased, floured "bundt" pan or tube angel food pan. Bake at 300 deg. for 1 1/2 hr.

While hot, right from the oven, turn out of pan and brush entire surface of cake with glaze: 1 C confectioners sugar 1/4 t cinnamon, dash nutmeg, 2 Tb lemon juice.

EVELYN OAKS HAMMOND
BY MABEL K. PEDERSEN

APPLE SAUCE CAKE

2 C cake flour
1 t soda
1/2 t nutmeg
1/2 t cloves
1/2 C shortening
1 C sugar
1 egg, well beaten
1 C raisins
1 C nutmeats, chopped
1 C apple sauce
1/4 C milk

Sift, measure flour. Add soda and spices and sift together again. Cream shortening, add sugar slow-ly and cream until fluffy. Add egg, raisins, nuts and apple sauce. Beat well, add milk and flour alternately. Beat well after each addition. Bake in a well greased pan 10x10x2 in moderate oven 350 Deg. for 1 hour.

ERIKA WINTER

APPLE SAUCE CAKE

4 C flour
1 1/2 C sugar
1 1/2 t salt
2 t cinnamon
2 t cloves
2 t nutmeg
1 C shortening (scant)
1 C applesauce (unsweetened) or other fruit
1 C sugar
1 pkg raisins (3 cups)
1 C sour milk (or sweet milk with 2 Tb vinegar)
2 t soda
1 C nuts

Bake 1 hr at 350 deg. Makes 2 loaves.

VIOLA B. PARKINSON

COCOA APPLESAUCE CAKE

1 C. sugar
2 eggs beaten
1/2 t. cinnamon
1/4 t. cloves
2 C. sifted flour
1 C. raisins
1/2 C. shortening
1 t. soda
1/4 t. allspice
1/4 C. cocoa
1 & 1/2 C. applesauce
1/4 C. chopped nuts

Cream sugar, shortening, and eggs together until fluffy. Sift dry ingredients and add to mixture. Stir in applesauce, raisins and nuts. Pour into greased and lightly floured 9 x 13 x 2 inch baking pan and bake 375 deg oven for 35 to 45 min. or until cake tests done.

MABEL RICHINS

PRUNE CAKE

1/2 C shortening
1 C sugar
2 eggs
2/3 C sour milk
2/3 C cooked diced prunes
1 1/3 C flour
1/2 t soda
1/2 t baking powder
cinnamon, nutmeg, all spice (suit to taste)

ICING

2 C powdered sugar
1/2 t cinnamon
1/8 t salt
2 Tb butter
2 Tb prune juice
1 Tb lemon juice

ELISE G. LIVINGSTON

PRUNE CAKE

1 C sugar
1/2 C butter
3 eggs, separated
1 C sour cream
1 1/2 C flour - all-purpose
1 t soda
1 t nutmeg
1 t cinnamon
1 t allspice
1 C cooked chopped prunes
1/4 t salt

Cream butter and sugar. Add cream and yolk of eggs. Beat well. Put all the spices and salt in flour and sift together. Add to mixture. Add prunes. Put soda in egg whites and beat until stiff, fold into batter. Bake in dripper pan 30 to 35 min. at 350 deg. When cool frost with the following:

ICING

1/8 lb butter or margarine
1 C sour cream
1 egg
1 C. sugar
1 C nut meats
1 C raisins
1/4 t salt

Boil 5 min. Add 1 t vanilla. Cool before putting on cake.

DELILAH H. BROWN

BLACK CHERRY CAKE

1 1/2 C sifted cake flour
1 t soda
3/4 t baking powder
3/4 t cinnamon
3/4 t allspice
3/4 t nutmeg
1/2 C butter or shortening
1 1/2 C sugar
2 eggs well beaten
1 C pitted &well drained cherries
1 C sour milk or buttermilk

Sift flour, baking powder, soda and spices together 3 times. Set aside. Cream shortening and sugar together, add eggs and beat till light and fluffy. Then add cherries. Add a small amount of flour mixture alternately with milk. Mix well after each addition. Bake in 2 well greased pan at 375 deg. for 25 or 30 min. or until done.

MARY MILLS

FRUIT COCKTAIL CAKE

1 1/2 C flour
1 C sugar
1/2 t salt
1 beaten egg
1 t soda
1 can cocktail (juice & all).

Mix and put in greased 13x9x2 1/2 pan. Sprinkle on top: 1/2 C brown sugar, 1/2 C nuts and 1 Tb flour. Bake 45 min at 350 deg. Taste best when served luke warm. Dab of whipped cream on top.

BERNICE LUTZ

FRUIT-PRESERVE LAYER CAKE

1/2 C soft butter or margarine
1 C sugar
2 eggs
1/4 t grated orange rind
1 Tb orange juice
1 1/2 C sifted cake flour
1 1/2 t baking powder
1/4 t salt
1/2 C water
apricot or other preservs
confectioners sugar

Cream butter and granulated sugar until light, add eggs, one at a time, beating well after each addition. Beat in orange rind and juice. Add sifted flour, baking powder and salt alternately with water, beating until smooth. Pour into pan lined with paper. Bake in preheated moderate oven (350 deg) for about 25 min. Cool spread preservers on one layer. Top with second layer. Sprinkle with confectioners sugar.

MARLENE LAZENBY

STRAWBERRY RIBBON CAKE

2 C (baskets) strawberries, sliced and sweetened slightly. (Save some of the choice berries to put on top of the cake).
1 large angel food cake, sliced in four layers
1 8 oz . pkg. Phila Cream Cheese (softened to room temp.).
1/2 C powdered sugar
1/4 C milk
2 Tb lemon juice

Cream cheese, powdered sugar, milk and lemon juice together. Color a delicate pink. Spread this mixture on bottom cake layer, then a layer of strawberries. Repeat this for each layer of cake, placing them together. No cheese spread on the top of the cake. Chill. Whip 1 C of cream and sweeten to taste, add 1 t. vanilla. Color cream pink and cover top and sides of cake with the cream. Place the berries, either cut in half or whole on top of cake. Chill until time to serve.

MARCIA GREENHALGH
EDNA SEAMAN

PINEAPPLE FILLED CAKE

1 10 in. angel food cake, 1 number 2 can crushed pineapple(2 1/2 C)
3/4 C sugar
4 Tb cornstarch
1/2 t salt
2 t lemon rind
2 whole eggs or 4 yolks
2 Tb lemon juice
3 Tb butter
2 C whipped cream

Drain pineapple. Mix well sugar, cornstarch and salt, add 1 C pineapple juice or water. Heat to boiling and stir constantly, boil 2 min. Stir hot mixture into beaten egg and return to sauce pan and cook one min., add lemon juice, butter and pineapple and cool thorougly.

Cut cake crosswise making three layers. Whip cream and sweeten slightly. Put filling on layers and very thin layer of whipping cream if desired. Put layers on top of each other and frost cake with whipped cream. Chill overnight or several hours before serving.

JEAN WILLIS
(Stake Relief Society President)

CARROT CAKE

2 c. flour
2 c. sugar
1 t. salt
2 t. soda
2 t. cinnamon, etc. (spices)
1 c. oil
4 eggs
3 c. finely grated carrots, uncooked and not packed
(1 t. vanilla)

Combine all dry ingredients. Add oil and stir. Add eggs one at a time and mix well after each addition. Add carrots. Mix very well. The better it is mixed, the better and higher it will rise. Bake for 55 min. at 350 deg. After 25 min. turn down to 325 deg. (9 x 13 pan)

FROSTING

Not quite 1 cube margarine or butter
1 3 oz. cream cheese
Let get warm and soft. Mix together thoroughly.
1 t. vanilla
2 c. or until right consistency (creamy), powdered sugar
Mix well.
To make a different flavor, grate orange rind and then add 1 Tb.orange juice or same with lemon. Chopped nuts may be sprinkled on top.

DALE S. HICKEN

CARROT CAKE

2 c. sugar
1 1/2 c. vegetable oil
4 eggs
2 c. flour
2 t. soda
1 t. salt
2 t. cinnamon
3 c. grated raw carrots

Mix sugar, oil and eggs well. Then add dry ingredients, then add carrots and mix well. Bake 350 deg. about 45 min. in 9x13 loaf pan.

ICING

1/2 lb. powdered sugar
1/2 cube margarine
1 3 oz. Philadelphia cream cheese
1 t. lemon or other extract

BETTI FIFIELD

CARROT CAKE

2 c. raw grated carrots
3 c. white flour
2 c. sugar
1 1/4 c. vegetable oil
1 1/2 c. chopped walnuts
1/2 c. coconut
1 sm. can crushed pineapple
3 eggs well beaten
2 Tb. grated orange peel
2 t. soda
2 t. vanilla
1/2 t. salt
1 t. cinnamon

Mix all dry ingredients together, add carrots, oil, pineapple and eggs. Chop nuts. Stir well. Bake in large flat pan about 350 deg. When cold, serve with whipped cream, seasoned.

MARY A. DAME

UPSIDE DOWN CAKE

1 c. brown sugar
1/2 c. butter
Small can pineapple, drained
Chopped nuts
1 c. sugar
1/3 c. pineapple juice
1 Tb. cornstarch
3 eggs
1/4 t. salt
1 c. flour

Melt brown sugar and butter in iron frying pan, stirring carefully to blend nicely. Spread pineapple evenly over this mixture and sprinkle chopped nuts on top. For cake, mix cornstarch and pineapple juice, beat egg whites stiff. Gradually add sugar, well beaten egg yolks and juice mixture. Beat well. Add flour and salt. Pour over mixture in frying pan. Bake 1 hr. in slow oven 350 deg. When done, remove from oven, let cool a bit, then turn out onto large plate.

ELISE G. LIVINGSTON

PINEAPPLE UPSIDE DOWN CAKE

1 c. hot water
2 eggs
1 c. flour
1 c. sugar
1 t. baking powder
1 Tb. vanilla
1/2 t. salt
3/4 c. brown sugar
1/2 c. or more chopped nuts
1/2 square butter
4 or 6 slices pineapple

Separate eggs and beat. Beat sugar into yolks. Beat in the sifted flour, salt, baking powder and hot water alternately into the yolks. Add vanilla. Last of all, add beaten egg whites. In baking pan or iron skillet place the nuts. Sprinkle brown sugar over nuts and dot with the butter. Pour above batter over this mixture and bake about 30 minutes in 350 deg. oven. Loosen edges when done and turn upside down on rack to cool. Serve warm or cold with whipped cream or ice cream or plain.

MARY MARLER HOWARD

OATMEAL CAKE

Bring to boil 1 1/4 c. water
Add 1 c. oatmeal & 1/2 c. oil (or 1 stick margarine)
1 c. brown sugar
1 c. white sugar
Beat in 2 eggs
1 t. vanilla
Sift together and add:
1 1/2 c flour
1 1/4 t. soda
1 t. salt
1 t. cinnamon
1 c. raisins
1/2 c. nuts

Bake at 350 deg. for 30 min.

TOPPING

Mix all together
3 Tb. butter
1 c. brown sugar
1 c. oatmeal
1/2 c. nuts
3 - 4 Tb. cream (canned milk or milk)
1 egg yolk

Spread on cake and put back in 350 deg. oven for 10 min.

MARK STOUT
DON MARKER

OATMEAL CAKE

1 1/2 c. boiling water poured over 1 c. oatmeal. Let cool 20 min.
1 c. white sugar)
1 c. brown sugar) Cream well
1/2 c. shortening)
Add 2 eggs
1 1/3 c. flour
1 t. baking powder
1/2 t. soda
1/2 t. salt
1/2 t. cinnamon and nutmeg
1 t. vanilla

Mix well and add to oatmeal mixture. Add 1/2 c. nuts. Bake 350 deg. for 30 min.

TOPPING

1 c. brown sugar
1/2 sq. butter
1/2 c. canned milk
1/2 c. nuts
1/2 c. coconut

Melt butter and add sugar and all the ingredients. Spread on cake. Put under broiler until it bubbles well.

OLENA HARRIS

OATMEAL CAKE

1 1/2 c. boiling water
1 c. quick oats
1 cube margarine (1/4 lb.)
1 c. white sugar
1 c. brown sugar
2 eggs
1 t. vanilla
1 1/4 c. flour
1 t. soda
1 t. cinnamon
1 t. nutmeg
pinch of salt

Pour boiling water over oats. Let stand about 20 min. Cream margarine and sugar. Add eggs and vanilla. Mix well and add oatmeal mixture. Sift together flour, salt and spices. Add to creamed mixture and mix well. Bake at 325 deg. for 55 min. Spread on topping while cake is still hot.

TOPPING

3 Tb. margarine melted
2/3 c. brown sugar
1 c. Angel Flake coconut
6 Tb. milk
Chopped nuts, enough to cover cake

Mix all ingredients together. Spread on top of hot cake. Put under broiler until light golden brown. For special occasions serve with whipped cream.

CATHARINE A. RICH

PUMPKIN CAKE

2 c. flour
1 t. baking powder
1 t. cinnamon
1/2 t. salt
2 c. sugar
1 c. cooking oil
2 t. soda dissolved in 1 t. water
4 eggs (well beaten)

Combine sugar, oil, soda and eggs. Add dry ingredients and beat until smooth. Add 2 c. pumpkin and beat. Bake in greased pan at 350 deg. for 30-40 minutes.

ICING

1 stick butter (not whipped)
2 t. vanilla
1 sm. pkg. (3 oz.) creamed cheese
1 box powdered sugar

Have butter and cream cheese at room temperature. Sprinkle ground pecans or walnuts on top.

HATTIE WOODARD

MOM'S HONEY CAKE

Cream together
1 c. honey
1 c. shortening
3 eggs
1/2 c. brown sugar
Add 1 c. milk

Add to
3 c. flour
1 t. soda
1 t. salt
2 t. pumpkin spice
2 t. baking powder
Sifted

Optional
1 c. cherry bits
1 c. walnuts

Stir thoroughly. Bake at 325 deg. 45 min. in a pan abt. 10x14

JENNIE MCCONKIE

PEANUT BUTTER CAKE

2 c. sifted cake flour
3 t. baking powder
1/4 c. shortening
1/4 c. peanut butter
1 c. sugar
2 eggs
3/4 c. milk
1/2 t. vanilla
1/2 t. salt

Sift flour, salt and baking powder 3 times. Cream shortening, add peanut butter. Beat and add sugar slowly, beating thoroughly. Next add eggs well beaten and beat again. Add flour mixture and milk alternately. Bake in 2 layer cake pans in moderate oven 350 deg. for 30 min.

MINNIE O. GOTTLIN

CRUMB CAKE

1/2 c. butter
2 c. firmly packed brown sugar
2 c. unsifted all purpose flour
1 1/2 t. ground nutmeg
1 egg
1 c. sour milk, may substitute buttermilk
1 t. baking soda

Cream butter & sugar until fluffy. Add flour and nutmeg. Mix until blended. Remove 1/2 c. of mixture for reserve. Remainder add last 3 ingredients & mix. Pour into 9x9x2" pan. Sprinkle on reserve topping. Bake at 350 deg. for 30-35 min. or until done. Cool and serve.

WINONA OTT

POPPY SEED CAKE

1/2 lb. margarine
1 & 1/2 C. sugar
1/2 pkg. poppy seeds (2 oz. size)
4 egg yolks, beaten
1/2 pt. sour cream
2 C. sifted flour
1 t. baking soda
1 t. vanilla
4 egg whites, stiffly beaten

Cream butter, add sugar and cream further. Add yolks and poppy seeds. Mix well. Sift flour with soda and add alternately with sour cream to above mixture. Add vanilla. Fold in egg whites. Bake in well-greased tube pan or bundt pan for 1 hr. at 350 deg. Leave upside down for 10 min. then remove from pan. When cool, dust with powdered sugar.

SUSAN AND NADEAN STEFFEN

BURNT SUGAR CAKE

3/4 c. butter
1 1/2 c. sugar
4 eggs separated
1/2 c. milk
3 c. sifted cake flour
3 t. baking powder
1 t. vanilla
1/2 c. burnt sugar syrup

Make sugar syrup by melting 1 c. sugar to light caramel in a skillet & adding 1/4 c. boiling water. Let syrup dissolve in water. Cream butter, add 1/2 the sugar, beat the egg yolks, beat remainder of sugar into egg yolks. Combine with butter mixture. Add caramel syrup to milk. Add alternately with sifted flour & baking powder to cake mixture. Add vanilla. Fold in beaten egg whites. Bake in 3 layer cake pans in moderate oven 350 deg. for 25 min.

MINNIE O. GOTTLIN

HONEY GRAHAM CRACKER CAKE

1/2 c. shortening
1/2 c. sugar
3 eggs
1 c. milk
23 graham crackers pulverized
Add 1/2 c. flour
2 t. baking powder
pinch salt
1 c. chopped nuts

Cream shortening and sugar. Add beaten egg yolks. Add milk and dry ingredients. Fold in beaten egg whites. Bake until done.

ELISE G. LIVINGSTON

NUT CAKE

Beat one C. of butter until a cream, gradually beat in one level C. of sugar then alternately 3/4 C. milk, add 2 C. sifted flour to which has been added 2 t. of baking powder. Beat well.

Add 2/3 C of nut meats - chopped fine and the whites of 4 eggs beaten dry.

Bake in a shallow pan about 30 min. Cover with chocolate iceing and finish with walnut halves.

CARRIE KEARNS

TOMATO SOUP CAKE

1/2 c. shortening
2 c. flour
1/4 t. salt
2 t. baking powder
1 can tomato soup
1 c. seedless raisins soaked for 1/2 hr.
1 egg
1 c. sugar
1 t. nutmeg
1 t. cinnamon
1 t. soda
1 t. vanilla

Add dry then wet ingredients. Add water until good batter consistency. Bake 400 deg. until done.

JEANNE RICHINS

MAYONNAISE CAKE

1 c. sugar
1 c. mayonnaise
3 t. cocoa
2 c. flour
2 t. soda
pinch of salt
1 t. vanilla
1 c. hot water

Cream sugar and mayonnaise together. Mix hot water, cocoa, soda & add to sugar mixture. Put in flour, salt and vanilla. Bake at 350 deg. in square cake pan until done.

CHOCOLATE MAYONNAISE CAKE

3 c. unsifted all purpose flour
1 1/2 c. sugar
2/3 c. unsweetened cocoa
2 1/4 t. baking powder
1 1/2 t. baking soda
1 1/2 c mayonnaise
1 1/2 c. water
1 1/2 t. vanilla

Grease 2 9x9x1 1/2" layer pans. Line bottoms with waxed paper. Sift together dry ingredients into large bowl. Stir in mayonnaise. Gradually stir in water & vanilla until smooth & blended. Pour into prepared pans. Bake in 350 deg. oven abt. 30 min. or until cake springs back when touched. Cool completely. Remove from pans.

ROWENE STEIN

SPECIAL CHOCOLATE CAKE

DARK PART

Cook until thick:
1/2 c. Baker's Chocolate (2 squares, grated)
1 egg yolk
1/2 c. milk

LIGHT PART

2/3 c. butter
1 c. sugar
1 & 1/2 C. flour
2 eggs and white of first egg
1/2 c. milk
1 t. soda

Dissolve soda in 2 Tb. of hot water. Add the light part to the cooled chocolate mix (add the dark part to the light part.) Add vanilla. Bake in two layers (pans greased and floured) . Temp. 350 deg. 20 to 25 min. .

FUDGE FROSTING
2 squares chocolate
1 c. sugar
1 Tb flour
1 t. vanilla
1/3 c. milk
pinch of salt.
2 Tb. butter

Melt chocolate over hot water. Add sugar mixed with flour. When smooth add milk (gradually). Cook until it spins an inch thread without breaking. Add vanilla & butter. Cool. Beat to right consistency for spreading.

MAHOGANY CAKE

3 sq. (3 oz.) unsweetened chocolate
1/2 c. water
1 c. dairy sour cream
1/2 c. (1 stick) butter
1 c. sugar
1/2 c. firmly packed light brown sugar
3 eggs
2 t. vanilla
2 c. sifted cake flour
1 1/2 t. baking powder
1 t. baking soda
1 t. salt

Generously butter bottom of 2 round cake pans 9" & dust with flour. Melt chocolate in water in a 1 qt. saucepan, over low heat stirring constantly. Cool. Stir in sour cream. Set aside. In a bowl cream butter. Gradually add sugar & beat until fluffy. Beat in eggs, one at a time. Add vanilla. Sift together dry ingredients, then add them to creamed mixture alternately with sour cream mixture beginning and ending with dry ingredients. Divide evenly into pans. Bake in preheated 350 deg. oven 30-35 min. Cool in pans on racks 5 min. Turn onto racks and cool. Fill with sour cream filling & frost with creamy chocolate glaze.

FERN ROYER

QUICK 'N' EASY CHOCOLATE CAKE
("Three Hole Cake")

1 1/2 c. sifted flour
3 Tb. cocoa
1 t. soda
1/2 t. salt
1 c. sugar
3 Tb. cooking oil
1 Tb. vinegar
1 t. vanilla
1 c. cold water

Put sifted flour back into the sifter. Add to it the cocoa, soda, sugar and salt. Sift into a greased square cake pan about 9x9x2". Make three (3) grooves in the dry mixture. Into one, pour the oil; into the next, the vinegar; into the next, the vanilla. Then pour the cold water over it all. It may seem as though you are making a mud pie, but beat it with a spoon until nearly smooth and can't see the flour. Bake at 350 deg. for 1/2 hr.

FROSTING

Sift 2 c. confectioner's sugar with a dash of salt. Then add 1 t. vanilla and beat in cream to make right consistency to spread.

ALICE CISCO, MARGARET C. HUTCHINSON
LINDA C. HALLIDAY

THE $300.00 CAKE RECIPE
("Royal Scarlet Cake")
("Red Velvet Cake")

Cream together:
1/2 c. butter
1 1/2 c. sugar
2 eggs not separated
Make a paste & add:
2 1 oz. bottles red food coloring
2 Tb. cocoa
1/2 t. salt
Then beat in:
1 c. buttermilk
2 1/2 c. cake flour

Combine 1 Tb. vinegar, 1 t. soda, 1 t. vanilla or almond flavoring. Fold these into cake. Bake in three layer cake pans, at 350 deg. for 30 min.

FROSTING

5 Tb. flour
1 c. milk
Cook these to a paste, stirring constantly. Cool with lid on.
Then add:
1 c sugar
1/2 - 1 c. butter
1 t. vanilla or almond

Blend these with the paste mixture & beat 15 min. Apply to cake & top with cocoanut or crushed nuts, if desired.

Explanation: This elegant cake was served as desert at a New Orleans restaurant. The Salt Lake woman who had ordered it enjoyed it so much that she asked if the recipe could be had. The waiter returned bringing a blank paper & pen with which she wrote her name & address & a description of the recipe she desired. It arrived by registered mail along with a bill for $300.00! Two local lawyers advised her that she was legally obliged to pay since she had ordered it without a cost agreement. She desires all who will to share her cake!!

ILA F. MAUGHAN
ERMA BLACKHAM
DIANE SMART

BUTTERMILK CHOCOLATE CAKE

1/2 c. shortening
1 1/2 c. sugar
2 eggs
2 c. flour
1/2 c. cocoa
2 t. soda
1/2 t. salt
1 c. buttermilk
1 c. hot water

Mix together and bake 25 min. at 350 deg.

FROSTING

Melt 1 cube butter, add 2 to 4 Tb. cocoa, powdered sugar & a little milk. Beat. Frost while cake is still warm.

ZOLA HOWARD
TAMMY HULL HOWARD

CHOCOLATE BUTTERMILK CAKE
(Large)

2 c. sugar
1 c. shortening
Cream together and add
3 sq. melted chocolate
1 t. vanilla
4 eggs
2 1/2 c. flour
2 c. buttermilk
3/4 t. salt
1 t. soda

Add 1 c. walnuts & pour into wax paper lined pans or 1 large dripper pan. Bake 40 to 45 min. at 360 - 375 deg.

LOLA MEEHAN

BUTTERMILK CAKE

Cream: 1 & 3/4 C. sugar
3/4 C. butter
3 eggs

Sift: 3 C. cake flour
3 Tea. baking powder
1 Tea. Salt

Mix: 1 & 1/2 C. buttermilk
(should be at room temprature)
1 t. soda

Add alternately flour mix and milk to creamed mixture along with 1 & 1/2 Tea. vanilla. Bake at 350 Deg. for 25 - 35 min. Makes 3 layers or 1 lg. loaf. Good with 7 min. frosting.

LIBERTY R. BROWN

GERMAN SWEET CHOCOLATE CAKE

1 pkg. sweet chocolate.
1/2 C boiling water
1 C. butter
2 C. sugar
4 egg yolks
1 t. vanilla
2 & 1/2 C sifted Swans Down Flour
1/2 t salt
1 t. soda
1 C. buttermilk
4 egg whites

Beat egg whites until stiffly beaten. Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks one at a time. Beat well. Add melted chocolate and vanilla. Mix well. Sift together flour, salt and soda. Add alternately with buttermilk to choc. mix. Beat well after each addition until smooth. Fold in beaten egg whites.

Pour into 3 layer pans lined with paper. Bake 350 deg. for 30 to 40 min. Cool and frost tops only.

Frosting: 1 C. evaporated milk, 1 C. sugar, 3 egg yolks, 1/2 C. butter, 1 t. vanilla. Cook over medium heat until thick, almost 12 min. Beat till thickened.

MABEL RICHINS

CHOCOLATE CAKE

2 c. flour
1 c. sugar
1/2 c. cocoa
1 t. soda
1 t. baking powder
1/2 t. salt

Sift together, add
2/3 c. sour milk (buttermilk)
2/3 c. oil
1 egg
1 c. boiling water

Bake 25 min. 350 deg.

MARY W. OSBORN

BUNDT CAKE

1 pkg. Devil's Food cake mix
1/4 c. flour
1 pkg. instant Jello vanilla pudding mix
1/4 c. cooking oil
4 eggs
1 c. cold water

Blend dry ingredients. Add oil & water & eggs one at a time & beat well after each addition. Bake 60 min. 350-375 deg. or until done when tested.

OLENA HARRIS

BUNDT CAKE

1 pkg. yellow cake mix
4 eggs
2 Tb. flour
1 pkg. instant lemon pudding
3/4 c. oil
1 c. water

Put all together in a large bowl. Beat 5 min. Bake 45 min. at 350 deg. Flavor with nutmeg or mace. Take from oven & let set 10 min. before turning it upside down. Sprinkle powdered sugar on top lightly.

HELEN CHRISTENSEN

BETTY CROCKER'S LEMON CAKE

1 pkg. Lemon Cake Mix
3/4 c. water
6 eggs (beat in one at a time)
3/4 c. oil
1 pkg. Instant Lemon Pudding

Mix and bake at 350 deg. 35 min. .

ICING

2 c. powdered sugar
2 Tb. melted butter
juice of one lemon
2 Tb. water

While cake is still hot-puncture holes all over top with fork, about 1/2 in. apart. Drizzle icing over cake as it sinks in holes. Serve warm - but it's good cold, too.

UNA PICKETT

GOLDEN LEMON CHIFFON CAKE

1 c. plus 2 Tb. sifted cake flour
3/4 c. sugar
1 1/2 t. baking powder
1/2 t. salt
1 t. vanilla
1 t. grated lemon rind
1/4 c. salad oil
2 egg yolks
1/4 c. plus 1 Tb. cold water
4 egg whites
1/4 t. cream tarter

Sift dry ingredients into mixing bowl. Make a well in the center. In this order add: Salad oil, egg yolks, water, vanilla, grated rind of lemon peel. Beat until smooth. Combine cream of tartar & egg whites. Beat until very stiff peaks form. Pour egg yolk batter in thin streams over entire surface of egg whites. Gently fold to blend. Bake in ungreased pan 9x9" or in a tube pan 350 deg. for 30 or 35 min.

PEARL MEACHAM

WHOLE WHEAT CHIFFON CAKE

Separate 7 or 8 eggs = 1 c. egg whites. Put into large beater bowl. Let stand in warm water until whites reach room temperature. Blend together, then cool, 3/4 c. milk scalding hot & all the egg yolks slightly beaten.

Stir whole wheat flour until fluffy (not packed) & spoon lightly into cup, level off with knife, measure & sift together into a mixing bowl:
2 1/4 c whole wheat flour
1 1/2 t. baking powder
1 t. salt
1 1/3 c. white sugar plus 1 Tb.
Make a well in the flour mixture & add in order:
1/2 c. mazola or other oil
1 1/4 - 2 t. vanilla, the cooled yolk & milk mixture

Beat the above batter until smooth while the whites are beating at high speed to form very stiff peaks about 3 to 5 min. Add 1/2 t. cream of tarter to whites. Do not under beat. Egg whites are stiff enough when a dry rubber scraper drawn through them leaves a clean path. Work quickly. Do not let stiff whites stand. Pour batter gradually over beaten whites, gently folding in with rubber scraper first until blended. Do not stir.

Pour immediately into ungreased angel cake pan or in oblong dripper. Bake in 10" tube pan 65 to 70 min, at 375 deg. Cover with foil if it browns too much. In oblong pan 13x9" at 350 deg. 45 to 50 min. Turn pan upside down to cool until cold. Oblong pan should rest edges onto other pans so cake does not steam or touch table. Loosen sides & remove from pan.

Suggested toppings:
1. Slightly sweetened whipped cream & toasted coconut.
2. Orange icing: Mix soft butter or margarine the size of a walnut into a little powdered sugar. Mix into this a little grated orange rind & enough orange juice & more powdered sugar to make amount wanted to spread. Add pinch of salt.
3. Fresh strawberry icing: Blend until fluffy & of good consistency to spread: 4 t. soft butter, 2 c. powdered sugar, 2 Tb. crushed or frozen strawberries with juice. (More fruit if too stiff.)

PEGGY PROCTOR

GOLD CAKE

Mix well 1 C. sugar and 1/2 C. butter. Add 2/3 C. milk, 4 egg yolks, 2 whole eggs, 2 t. lemon. Add 2 & 1/4 C. flour and 2 t. baking powder last after the other ingredients have been beaten well. Bake in layers or a loaf.

CARRIE KEARNS

LEMON JELLO CAKE

1 (3 oz.) pkg lemon jello 1 C. very hot water

Mix jello with water and let stand until cool. Add 1 box Duncan Hines yellow cake mix and 3/4 c. Wesson oil; mix thoroughly. Add 3 eggs, one at a time, beating well after each. Stir in 1 t. lemon flavoring. Pour batter into a 10-inch tube pan which has been greased and floured. Bake at 325 deg. for approx. 1 hr. Glaze while cake is still hot with juice of 2 lemons mixed with enough powdered sugar to make a thin consistency.

FERN T. MITCHELL

LEMON JELLO CAKE

1 pkg. Lemon Velvet cake mix
1 pkg. lemon jello
3/4 c. oil
3/4 c. water
4 eggs
1/3 c. lemon juice
2 c. powdered sugar
whipped cream - optional

In large mixing bowl place cake mix, jello, water & eggs. Beat at medium speed on mixer for 2 min. Add oil & beat another 2 min. Pour into greased 13x9" cake pan. Bake at 350 deg. abt. 40 min.

Mix juice & powdered sugar together. While cake is warm, prick all over with an ice pick & pour lemon - sugar mixture evenly over top. Serve with whipped cream, if desired.

JANET REID

LEMON JELLO CAKE

1 pkg. yellow cake mix
4 eggs
3/4 c. salad oil
3/4 c. water
1 pkg. lemon gelatin or jello

Preheat oven to 350 deg. Combine all ingredients & beat for 4 min. Pour into 9x13" pan greased & floured. Bake for 35 to 45 min. Remove cake from oven & punch holes in it over the entire top surface using a two-tined meat fork. Pour lemon icing over top while the cake is still hot.

LEMON ICING

2 c. powdered sugar
Juice & rind (grated) of two lemons

Place juice & rind in blender. Add powdered sugar.

LEMON LOAF CAKE

2 c. cake flour, replace 2 Tb. flour in each cup with 2 Tb. corn starch
1/2 t. soda
1/4 t. salt
1/2 c. butter or margarine
1 c. sugar
2 eggs
1/2 c. milk
1 1/2 Tb. lemon juice

Sift flour, soda, salt three times. Cream butter, add sugar & cream together. Slowly add eggs which have been beaten until they are almost as stiff as whipped cream. Add alternately dry & liquid ingredients. Beat well after each addition. Add lemon juice, blending well. Put in 2 well greased loaf pans. Bake 45 min. at 350 deg.

LUCY LEE BERRY

LEMON POUND CAKE

3 c. flour sifted
3/4 t. baking powder
3 c. sugar
3/4 c. shortening
3/4 c. butter
6 eggs
1 lemon meat
1/2 lemon rind grated
1/2 t. lemon extract
1 t. vanilla
1 c. milk

Sift flour & baking powder together in bowl. Set to one side. Cream shortening & butter together. Add sugar & eggs one at a time beating well after each one. Beat until fluffy. Add lemon & rind & extracts. Mix well. Add dry ingredients alternately with milk. Mix well. Spoon into 10 in. greased tube pan. Put in cold oven. Turn oven to 350 deg. Bake 1 1/2 hr. or until done.

BENJAMIN MORRIS

BUTTER POUND CAKE

1 lb. butter
10 eggs
3 c. flour
2 c. sugar
1/2 t. baking powder
1 grated lemon rind
1 t. vanilla extract

Beat egg whites with 1 c. sugar. Beat egg yolks with 1 c. sugar. Cream the butter, sift flour & baking powder. Add sifted ingredients & mix well. Add lemon, vanilla, egg yolk mixture & egg white mixture.

HEDWIG STREULING

OLD FASHIONED POUND CAKE

2 c. butter (or 1/2 butter & 1/2 margarine)
2 scant c. sugar
1 Tb. vanilla extract
1/2 t. almond extract (or 1 t. lemon extract)
8 large eggs separated
3 c. sifted all purpose flour
1 t. baking powder
pinch of salt

Cream butter until light & fluffy. Gradually add sugar, beating well after each addition, blend in flavorings. Beat egg yolks until thick & lemon colored. Stir into creamed mixture. Sift together flour, baking powder & salt, add flour to mixture 1/3 at a time, stirring well after each addition. Beat egg whites until stiff, but not dry. Fold into yolk mixture until just blended (when patches of egg white disappear). Pour into greased, lightly floured 10 in. ring tube pan. Bake in pre-heated 350 deg. oven for 30 min. Reduce oven to 300 deg. & continue baking 30 min. longer (or until cake is done). Cool for 10 min, remove from pan, cool on wire cake rack.

You can vary flavoring by using orange juice or caraway seeds. Cake flavor improves if stored for 24 hr. before using. Frost, if desired, with butter-lemon icing.

FLORE G. CHAPPUIS

SPECIAL SPONGE CAKE

8 eggs
1 & 3/4 C. flour, sifted twice with 1/4 C. sugar
1 & 1/4 C. sugar
1/2 C. cold water
1 level t. cream of tartar
1/2 t. salt
Flavoring: lemon, vanilla, or almond.

Steps that are a must:

1. Beat egg whites for 10 min. Add cream of tartar and mix well.

2. Beat egg yolks until they stand high and are light in color. Add cold water and 1 C. sugar.

3. Add flour, sifted 2 or 3 times with 1/4 C. sugar.

4. Fold the yolk mixture into whites. Bake in Angel Cake tin that has been rinsed in cold water (ungreased) for 1 hr. and 15 min. Set stove at 375 deg. but turn it down to 350 deg. when you put cake in oven.

MARY OLSEN

POUND CAKE SPECIAL

1 lb. butter
3 & 1/2 C sifted flour
8 Tb. cream
2 & 2/3 C. sugar
8 med. or 6 lg. eggs
1 t. vanilla

Separate eggs. Whip whites and add 6 level Tb. sugar while beating. Place mixture in refrigerator. Cream butter, gradually add the rest of the sugar and whip until light. Add egg yolks two at a time, beating well. Add flour and cream alternately. Whip as light as possible (10 min low speed). Whip in whites long enough to mix well. Pour batter into lightly greased 10inch tube pan. Pound cake in pan to force air bubbles out. Bake 350 deg about 65 to 75 min. Glaze with 2 C. sifted confectioners sugar mixed with 1 t. lemon juice and 3 Tb. water. Pour over cake to run down sides.

MABEL RICHINS

SWEETHEART CAKE

2 1/4 c. sifted cake flour
1 1/2 c. sugar
3 t. baking powder
1 t. salt
1/2 c. soft shortening
1 c. milk
2 eggs
1 t. almond extract

Sift cake flour, sugar, baking powder, & salt into a large bowl. Blend in shortening & 3/4 c. milk, then beat at medium speed on mixer 2 min, or 300 strokes by hand. Blend in eggs, almond extract, & remaining 1/4 c. milk; beat 1 min. or 150 strokes. Pour into 2 greased & waxed-paper-lined 9 in. heart-shape layer-cake pans. Bake in moderate oven 350 deg. for 35 min. Cool 5 min. Remove from pans.

FLUFFY FROSTING & FILLING

1 1/2 c. sugar
1/4 c. water
2 egg whites, unbeaten
2 Tb. light corn syrup
1 t. vanilla
1/2 t. almond extract
Red food coloring
3/4 c. strawberry jam

Blend all ingredients, except food coloring & jam, in top of a large double boiler. Cook, beating constantly, over simmering water 5 min, or until volume triples. Tint pale pink with a drop of food coloring. Split cooled cake layers; put back together with jam between each. Spread frosting on top & side, making deep swirls with tip of spoon. Decorate with red candy hearts, if you wish.

VERNA HERMANSON

RASPBERRY OR STRAWBERRY PARTY CAKE

1 pkg. white cake mix
1 pkg. raspberry or strawberry jello (dry)
1/2 lb. butter
1/2 c. water
4 eggs
1 c. frozen berries drained

Cream butter & add cake mix, dry jello & 1/2 c. water. Beat until smooth. Add eggs one at a time, beat after each addition. Fold in drained berries. Pour in 3 nine inch cake pans. Bake at 350 deg.

FILLING

1/2 pkg. powdered sugar
1/2 stick butter or margarine
Juice from drained frozen berries

Cream butter or margarine & add sugar, just enough to make a thick smooth spread. Frost cake with whipped cream & keep refrigerated.

ERMA BLACKHAM

LAZY DAISY CAKE

2 eggs well beaten
1 c. sugar
1 t. vanilla
1 c. sifted flour
1 t. baking powder
1/4 t. salt
1/2 c. milk
1 Tb. melted butter

Beat eggs until thick, then gradually add the sugar, beating constantly. Add vanilla, then the baking powder and salt. Heat the milk & butter & add to the mixture. This batter is very thin, so do not add any more flour. Pour into an 8 in. greased pan & bake 1/2 hr. in a moderate oven. Remove from oven & while still hot, spread with the following mixture:

3 Tb. melted butter or margarine
5 Tb. brown sugar
2 Tb. cream or evaporated milk
1/2 c. coconut
1/2 c. chopped nuts

Double frosting recipe, if desired. Mix the above ingredients & cook for 3 or 4 min., stirring constantly. Spread on cake. Place under broiler for a few minutes to brown. Watch carefully.

GINGER BREAD

1/2 c. butter
1 c. sugar
2 eggs
1/2 c. molasses
2 c. flour
1/2 t. cinnamon
1 t. ginger
1 t. soda

Cream butter and sugar. Add other ingredients and mix well. Then add 1 c. boiling water and stir. Bake at 350 deg. 40 min.

FERN T. MITCHELL

GINGERBREAD

2 eggs
3/4 c. brown sugar
3/4 c. light molasses
(Brer Rabbit - Gold Label)
3/4 c. oil
2 1/2 c. flour
2 t. soda
1 t. ginger
1 1/2 t. cinnamon
1/2 t. cloves
1/2 t. nutmeg
1/2 t. baking powder
1 c. boiling water

Add beaten eggs to sugar, molasses, and shortening. Add dry ingredients which have been mixed and sifted. Lastly, the hot water. Bake in small individual pans, or in a shallow pan, or in a loaf pan, in moderate oven 350 deg. 30- 40 min. Serve plain or with whipped cream and bananas.

IRENE MICHELSEN

FROSTED COCONUT GINGERBREAD

2 c. sifted flour
1 t. baking powder
1/8 t. soda
1 t. ginger
1 t. cinnamon
1/2 t. salt
1/3 c. butter or other shortening
1/2 c sugar
1 egg well beaten
2/3 c. molasses
3/4 c. sour milk

Sift flour once, measure, add baking powder, soda, spices and salt. Sift 3 times. Cream butter thoroughly. Add sugar gradually. Cream together until light and fluffy. Add egg and molasses then flour alternately with milk. Beat after each addition until smooth. Bake in greased pan 8x8x2" in moderate oven 325 deg. for 20 min. Then increase heat slightly for 20 min. Fold 1 c. sugar into 1 egg white and spread on ginger bread 10 min. before removing from oven. Sprinkle with coconut. Bake 10 min. longer.

MELISSA MARY NELSON

COOKIE SHEET CAKE

2 c. flour
2 c. sugar
1/2 t. salt
2 sticks margarine
1 c. water
3 Tb. cocoa
2 eggs beaten
1 t. soda
1/2 c. buttermilk
1 t. vanilla

Sift flour, sugar & salt. In saucepan put margarine, water, & cocoa. Bring to a boil & pour over first mixture. In another pan put eggs, soda, buttermilk & vanilla. Add to above mixture & mix well. Bake in greased & floured 2 cookie sheets. Ice immediately.

Greater angel food.

ICING

1 stick margarine
3 Tb. cocoa
6 Tb. milk
1/2 c. chopped nuts
1 t. vanilla
1 box powdered sugar

Mix margarine, cocoa & milk in saucepan. Put on low heat. Don't boil. Remove from heat & add rest. Mix well & frost.

CRIS RAWE

PENNSYLVANIA DUTCH FUNNEL CAKES

2 beaten eggs
1 1/2 C milk
2 C sifted All-purpose flour
1 t baking powder
1/2 t salt
2 C cooking oil
Sifted powdered sugar.

In mixing bowl combine eggs and milk. Sift together flour, baking powder, and salt. Add to egg mixture; beat smooth. In deep skillet heat oil to 360 deg.

Covering spout with finger, pour 1/4 C batter into funnel. Remove finger and release batter into oil in a spiral, starting in center and winding out. Fry till golden, about 3 min. Turn carefully; cook one min more. Drain on paper towel; dust with powdered sugar. Makes 6 to 8 funnel cakes.

RONALD F. APGAR

LAMINGTONS
(Favorite Australian Dessert)

Lamington Sponge:

6 oz. butter or margarine
6 oz. caston sugar (sugar)
few drops vanilla essence (optional)
3 eggs
6 oz. self raising flour (since we do not have self raising flour, baking powder will have to be added).

Cream butter or margarine & sugar until light & fluffy, then add a few drops vanilla. Gradually beat in eggs, then fold in sifted flour. Put in a greased & floured tin, approx. 10x8", lining this with paper if very shallow. This should not be more than 1" thick when baked. Bought sponge cake may be used. Bake for approximately 35 min. in a moderate oven. Turn out & cool. Don't ice the cake until the next day or later. Cut cake into squares about 3".

Lamington Icing:

8 oz. icing sugar (powdered)
1 oz. cocoa or 2 oz. chocolate powder
Approx. 2 Tb. water
2 or 3 drops vanilla essence (flavoring)
few drops oil or 1/2 oz. butter
coconut, shredded

Heat all ingredients very gently until a soft flowing icing. (About like thick cream). To Coat: Put the squares of cake on a fine skewer (or use fingers) & dip in & out of the icing. Have coconut on a flat sheet of foil, or greaseproof paper & toss squares in this when iced. (These really are yummy! The Australian Relief Societies are always having Lamington sales. They have the bakeries bake the sponge cake & the women ice them. They take advanced orders & maybe sell a hundred dozen or so at 8 or 9 cents apiece.)

JESSIE L. EWING

MY OWN CREAM FILLING

6 eggs beaten with 1 C sugar. Mix 2/3 C flour with part of mixture. Have 4 1/2 C milk scalded (part canned milk makes it more delicious) Stir slowly into egg and sugar mixture after adding a pinch of salt and 1 t vanilla. Cook over boiling water until thick, stirring constantly to avoid lumps forming.

RUBY HOOPER

ANGEL FOOD CAKE FROSTING

1 8 oz bottle Maraschino cherries
1 4 oz pkg small marshmallows
1 9 oz can crushed pineapple
1 Tb unflavored gelatin
1 C milk
1 pt whipping cream (whipped)

Cut cherries in quarters. Cut marshmallows in half. Drain pineapple. Combine with the cut cherries and marshmallows and let stand 2 hrs. Soften gelatin in 1/2 C cold milk, heat the remaining 1/2 C milk and add to the softened gelatin. Refrigerate until gelatin is partially set. Add fruit mixture, fold into whipped cream. Slice cake horizontally in 3 layers. Spread the mixture between layers and on top and sides of the cake. Refrigerate 24 hours.

LOUIE ROHLFING

7-MINUTE MARSHMALLOW ICING

Heat 1 & 1/4 C. Karo (white) until bubbles rise. Beat into 2 stiffly beaten egg whites. Add vanilla and continue to beat until it is stiff, (like divinity). (Does not go hard like other 7-minute frostings.)

GLENNA H. RAYMOND

KOOL-AID FROSTING

Dissolve 1 Tb. Kool-Aid (any flavor) in 2 Tb. hot water. Cream 1/4 C. butter until soft. Alternately add 1 lb. (about 4 C.) sifted powdered sugar and Kool-Aid mixture to butter, beating after each addition. Makes 1 & 3/4 C. frosting, enough to cover tops of 2 cake layers. Especially good on Angel Food, Sponge, White, or Yellow cakes. Also works beautifully for decorating (just add more powdered sugar).

SHIRLEY SMITH PUGMIRE

COCONUT PECAN ICING

In saucepan, combine 1 slightly beaten egg, 1 (6 oz.) can evaporated milk, 2/3 C. sugar, 4 Tb. margarine, and a dash of salt. Cook and stir over med. heat until mixture thickens and bubbles, about 12 min. Cool slightly and add 1 & 1/3 C. flaked coconut, 1/2 C. chopped pecans, and 1 t. vanilla. Cool. This is especially good on German Chocolate cake and Spice cake.

RITA BENSON

CARAMEL FROSTING

1/4 lb. butter
1C. brown sugar
1/4 C. milk
2 C. sifted powdered sugar

Melt butter in pan and add milk. Then add brown sugar and stir well. Bring to boil, heating slowly to dissolve brown sugar completely, then boil 2 min. Cool and beat in powdered sugar.

MARIE ERICKSON

VANILLA CUP CAKES

2 C flour
1 1/3 C sugar
2 1/2 t baking powder
Sift together.

Add:
1/2 C shortening
2/3 C milk
1 t vanilla
2 eggs

Beat well and add 1/3 c of milk. Bake 375 deg for 18 min.

RUTH ROWLEY

SPICE APPLESAUCE CUP CAKES

1/2 C shortening
3/4 C sugar - white
1 egg
2 1/2 C flour
1 1/2 t baking soda
1 t cinnamon
1 t ginger
1/2 t ground cloves
1/2 t salt
3/4 C molasses
2 C canned applesauce

Cream together shortening, sugar. Add egg well beaten. Sift together flour, baking soda, salt and spices. Combine applesauce with molasses, add alternately with flour mixture to creamed mixture. Mix all well. Pour in greased cup cake pans, 2/3 full. Bake 20 to 25 min at 375 deg. Cool and frost and decorate with walnuts. Makes about 1 1/2 doz.

VIOLET CHRISTENSEN

KATIE'S KOLOSSUS KUP KAKES

1 C sugar
3/4 C butter
4 eggs
2 C flour
2 t baking powder
1/2 t soda
2 sqrs Bakers Chocolate
1/2 C pecan or walnuts
1 t vanilla
1/8 t cherry extract
1/2 t salt
1 C milk

Whip together sugar, butter and egg yolks. Sift flour several times with baking powder, soda, dust nuts with flour. Cream ingredients, add milk and flour mixture alternately. Melt chocolate and add. Whip egg whites, fold in last. Save one egg white for frosting. Put in cup cake tins 1/2 full - or layer cake. Bake 350 deg 15 to 20 min. A little longer for layer's. Frost with following:

FROSTING

Mix together 1 lb powdered sugar and 2 Tb butter (knead)
Whip egg white and fold in sugar, add 1 t vanilla and
1/8 t cherry extract. Add enough milk to make a nice spread.
Melt 2 sqrs of Baker Chocolate and add to mixture. Beat until smooth. Add nuts, chopped fine if desired.

KATIE M. JENSEN


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SUGAR COOKIES

1/4 c. shortening
1/2 c. sugar
1/4 t. vanilla
1 egg
1 c. flour
1/8 t. salt
1 t. baking powder

Cream shortening, sugar and vanilla. Add egg and beat. Sift flour, salt and baking powder together and add to the creamed mixture. Blend well. Cover and refrigerate.

Roll dough on lightly floured board to about 1/8 in. thickness. Cut with floured cookie cutter. Bake on greased sheet at 375 deg. 10-12 min. until lightly browned. Cool and frost (optional).

FROSTING

1/2 c. powdered sugar
1 Tb. warm milk
2 t. butter
1/4 t. vanilla
Food coloring

PAT MAC KAY

COOKIES

1 c. sugar
1/2 c. lard
1/2 c. milk
3 c flour
1/2 t. salt
1 egg
1 t. soda
2 t. baking powder
1 t. vanilla

Mix well, (not too stiff) roll thin and bake in a moderate oven until light brown.

LOZINA HILL

SOUR CREAM COOKIES

1 c. shortening
2 c. sugar
1 t. vanilla
1 c. sour cream
3 t. baking powder
5 c. flour
3 beaten eggs
1 & 1/2 c. chopped nuts
1 t. salt

Chill dough well, at least two hr. Mix 3 t. sugar and cinnamon. Dip little balls of dough in the sugar and cinnamon mixture. Bake 350 deg. 8 to 10 min.

Sour cream can be made by adding 1 Tb. vinegar or lemon juice to 1 c. canned milk.

JULIA'S TENDER CRISP SUGAR COOKIES

1/2 C. butter
1/2 C. shortening
1/2 C. granulated sugar
1/2 C. powdered sugar
1 & 1/2 t. vanilla
1 egg
2 & 1/4 C. flour
1/2 t. soda
1/2 t. salt
1/2 t. cream of tartar

Cream butter, shortening and sugars until light and fluffy. Beat in egg and vanilla. Sift dry ingredients and add to cream mixture. Mix to blend. Shape dough in one in. balls, lightly greased cookie sheets. Dip the bottom of a water glass into granulated sugar and press balls flat, redipping glass for each cookie. Bake at 375 deg. for 10 to 12 min. or until lightly browned. Yields 3 to 4 doz. If you are baking larger cookies, decrease temperature to 350 deg. and increase baking time to about 15 min.

JEANNE RICHINS

LEMON CRISP COOKIES

2 & 1/2 C. flour
1/2 t. soda
1 t. salt
1 egg, slightly beaten
2 Tb. white vinegar
1 & 1/2 t. grated lemon rind
1 t. vanilla
1/2 C. butter or margarine
1/2 C. shortening
1 C. sugar

Sift flour with soda and salt. Combine egg with vinegar, lemon rind, and vanilla. Cream butter and shortening until light and fluffy. Add sugar and cream well. Add dry ingredients and egg mixture alternately, a little at a time, blending well after each addition. Drop by t. onto ungreased cookie sheet. Flatten with floured tines of fork. Sprinkle with sugar. Bake at 400 deg. for 10 min.

ELLEN GRIEVE

BUTTER COOKIES

3/4 C. butter
1/2 C. brown sugar
1 Tb. white sugar
1 egg yolk, unbeaten
1 t. vanilla
2 scant C. flour

Roll into small balls and place on cookie sheet. Flatten with glass dipped in sugar. Bake at 350 deg. for about 12 min.

INGRID O. ANDERSON

OSTFRIESLANDER COOKIES

1 & 3/4 c. flour
3 Tb. sugar
Pinch of salt
9 Tb. butter or margarine
1 t. lemon extract
6 hard cooked egg yolks

Cream butter. Mix lemon extract and sugar and add butter. Cream well. Sprinkle salt on egg yolks and mash well with fork. Add egg to batter and mix until well blended. Stir in half of the flour and mix well. Add rest of flour and knead into a smooth ball. Turn out on unfloured surface. Roll dough out to 1/4 in. thickness and cut with 2in. round cookie cutter. Place on greased cookie sheets and bake in 375 deg. oven for 12-15 min. While still hot glaze with mixture of 3 heaping t. powdered sugar with 1 & 1/2 t. water and 3/4 t. lemon extract. Top with jelly. Yield 3 & 1/2 dozen.

HELENE B. MITCHELL
(Trudy Michael)

WEDDING COOKIES FROM SWEDEN

Cook 6 egg yolks, drop egg yolks one at a time into hot water to which 1/2 t. salt has been added. Simmer till yolks are hard cooked. Sift together 2 C. sifted flour & 1/2 t. salt. Cream 3/4 C. butter & 3/4 C. white sugar. Beat until light & fluffy. Add cooked egg yolks which have been put through wire sieve & 1/2 t. lemon extract. Blend in 3 Tb. cream & dry ingredients alternately to creamed mixture, beating well after each addition.

Roll dough to 1/8 in. thickness & cut into cookie shapes or 2 in. by 3 & 1/2 in. Lay over a fruit juice can or a special cookie pan that is about the size of a 46 oz. fruit juice can. Bake in oven at 375 deg. When taken from oven twist enough to make a half-twist, let cool and ice with dribbles in colors one wishes to. Cookies are very tender, so be careful and quick in twisting and icing.

MINNIE O. GOTTLIN

SWEDISH COOKIES

1 c. shortening
1 c. brown sugar
1 egg
1 t. vanilla
2 c. flour

Cream sugar & shortening, add egg & vanilla. Mix well. Add flour & salt & mix. Spread on cookie sheet. Bake at 350 deg. for 15 - 20 min. until light brown. Remove from oven & sprinkle butterscotch morsels on top. Let melt & spread while warm.

BERNICE O. TURNER

NORWEGIAN COOKIES



1 lb. butter
2 Tb. sour cream
1 t. soda (not heaping)
1 & 1/2 C sugar
2 eggs (save 1 egg white)
cube sugar crushed (1 lb. box, top layer)
5 C. flour, maybe more

Cream butter, and sugar, beaten eggs. Disolve soda in cream, add flour, chill for 45 min. Pick small pieces of dough and roll into 4 inch lengths, about 1 inch in diameter. Cross ends. Dip into raw egg white then in crushed sugar. Bake 350 deg about 10 - 15 min. Makes 7 doz.

GERALD H. HOLT

CHINESE ALMOND COOKIES

2 & 3/4 c. sifted all-purpose flour
1 c. sugar
1/2 t. soda
1/2 t. salt
1 c. butter or margarine
1 slightly beaten egg
1 t. almond extract
1/3 c. whole blanched almonds, halved

Sift dry ingredients together into bowl. Cut in butter till mixture resembles corn meal. Add egg and almond extract; mix well Gather up with fingers, form into a ball.

Roll with rolling pin to slightly less than 1/4 in.; cut with 2 in round cutter. Place on ungreased cooky sheet about 2 in apart (or form in 1 in. balls; flatten on cookie sheet with bottom of floured tumbler.) Place an almond half atop each cookie. Bake at 325 F. for 15 to 20 min. Makes 50.

MARY ANN MINER

SCOTCH SHORTBREAD

8 oz. flour
4oz. butter
2 oz. superfine sugar

Cream sugar and butter, then gradually work in flour. Put on floured board and press into circles 1/4 in. thick. Pinch edges and prick with a fork all over. Place on baking sheet (or round pie tin) and bake in moderate oven for 15 min. . Reduce heat and bake till crisp & pale golden. When cool dredge with superfine sugar or confection sugar.

ELLEN KYLE

SCOTCH SHORT BREAD

2 & 1/2 c. flour
1/2 c. sugar
1/2 c. butter
Bake in slow oven 300 deg. 1/2 hr.

WILHEMINA R. HESS

RUSSIAN SWEET WALNUT FRITTERS

FILLING
6 oz. walnuts, pulverized in a blender or ground
1 & 1/2 Tb. butter, softened
1 & 1/2 Tb. sugar

In a large mixing bowl, toss together the nuts, butter and sugar. Set aside at room temperature.

DOUGH
1 & 1/2 c. all-purpose flour
1/2 t. salt
2/3 c. lukewarm water (110-115 deg.)
4 Tb. butter, softened

Place in a deep mixing bowl and make a well into the center. Pour in the water, salt and 2 Tb. of the butter and slowly stir flour into the other ingredients until well absorbed. Then beat vigorously with a large spoon until a firm dough is formed. Gather the dough into a ball. On a lightly floured surface, roll it into a rectangle approximately 16 in. wide by 18 in. long. Brush the dough with the additional 2 Tb. of butter and fold into into quarters. Roll it out again as thinly as possible and with a pastry wheel or small sharp knife, trim the dough into rectangles 16 in. wide by 18 in. long. Cut the rectangle into two in. squares.

Heap one t. of the filling in the center of a square of dough and draw up the four corners to meet the middle, thus enclosing the filling. Dip your fingers in water and pinch the corners firmly together to seal them. Fill and seal the remaining squares similarly.

Vegetable oil for deep-fat frying
Confectioner's sugar

Fill a deep-fat fryer or deep, heavy pot with enough oil to to come 4 in. up the sides of the pan and heat until the oil registers 375 deg. on a deep-fat thermometer. Drop in 10 or 12 fritters, turning them about occasionally with a slotted spoon. Fry them for about 3 min. or until they are golden brown and crisp. Drain them on paper towels while frying the remaining fritters. Arrange the fritters on a serving plater, sprinkle them with confectioners' sugar and serve.

MARY ANN MINER

SNICKERDOODLES

1 C. shortening (part butter or margarine)
1 & 1/2 C. sugar
2 eggs
2 & 3/4 C. flour
2 t. cream of tartar
1 t. soda
1/4 t. salt
2 Tb. sugar
2 t. cinnamon
1/4 t. cloves (optional)

Heat oven to 400 deg. Mix shortening, sugar, and eggs thoroughly. Sift flour, cream of tartar, salt and soda. Blend into egg mixture. Shape dough into 1 in. balls. Roll in mixture of 2 Tb. sugar, 2 t. cinnamon. Place 2 in. apart on baking sheet. Bake 8 to 10 min. Cookies puff up at first, then flatten out. Yields around 5 doz. cookies

DIANE HATCH
JUDY KELLEY

TIMBALE COOKIES

Just make 1/2 batch at a time because batter gets too greasy. Get new grease for second 1/2 because grease gets smoky. Use a timbale mold.

1 C. flour
1 C. milk
1/2 t. salt
1 to 3 t. sugar
1 egg, unbeaten
Food coloring, optional

Mix ingredients into a smooth batter. Heat the mold by dipping it for about 15 sec. in hot (365 deg.) shortening. Remove mold and let excess shortening drain off or blot it on a paper towel. Blotting is best when making molds to be filled as it assures a solid bottom for the shell. Dip mold in batter, hold the mold level. Let the batter come not quite to the top of the mold so that shell can slide off easily after frying. Dip the batter-coated mold in shortening. Fry about 45 sec. or until shell is delicately browned. Remove and drain on paper towel. Fill shells with creamed chicken, fish or meat fillings. Cheese filling or party dips, fruits, jam, or whipped cream.

NUT BALLS

1/4 lb. butter
1 c. chopped nuts
2 Tb. honey
1 c. flour
1 t. vanilla
1/4 t. salt

Drop from end of spoon. Bake 25 min at 300 deg.. Roll in powdered sugar as you take out of oven. Roll again.

MARY C. BARKER

ANGEL BALLS

1 C. butter
1/2 C. powdered sugar
2 C. flour
1 t. salt
1 C. chopped pecans
1 t. vanilla

Cream butter and sugar. Add dry ingredients and vanilla. Roll in balls, bake on greased sheet in slow oven 325 degrees, for 25 min. While still warm shake in bag with powdered sugar.

SUE PALMER

SPICED STARS

1 C. butter
2 C. brown sugar
3 eggs
1/4 C. cream
2 t. cinnamon
1 t. nutmeg
1 Tb molasses
1 C. chopped nuts
1 t. vanilla
4 C. flour
1 t. soda
1 t. cloves
1/2 t. salt

Cream butter and sugar. Add eggs and cream. Beat well. Add rest of ingredients and mix lightly. Chill dough over night. Roll very thin. Cut with stars, sprinkle with sugar. Bake 10 min. at 375 degrees.

SUE PALMER

GINGER SNAPS

3/4 c shortening
1 C Sugar
1/4 c. molasses
1 beaten egg
2 C flour
1/4 t. salt
1 t. cinnamon
1 t. cloves
1 t. ginger
2 t. soda

Mix and roll into balls and put in sugar. Bake 375 deg. 10 min.

GINGER COOKIES

1/4 c. soft shortening
1 egg
1 t. soda
2 c sifted whole wheat flour
1/2 salt
1/2 t. nutmeg
1/2 t. cinnamon
1/2 c. raw or brown sugar
1/2 c. molasses
1/2 c. hot water
1 t. ginger
1/2 t. cloves

Cream shortening, sugar, egg & molasses together. Sift dry ingredients together twice Dissolve soda in water, add water and dry ingredients and mix thoroughly. Chill dough about two hr.. Drop rounded t. of mixture on greased baking sheet. Bake at 375 to 400 deg. or until no imprint remains when lightly touched with finger. Do not overbake.

ADA MAE HOLBROOK

GINGER COOKIES

2 eggs
1 c. shortening
1/2 t. soda
2 t baking powder
1 c. sugar
1 c. molasses
1/2 t. salt
1/2 c. milk
2 level t. ginger
1 & 1/2 t. cinnamon

Thicken with 7 & 1/2 C. flour and bake at 375 deg. 10-12 min.

KAREN MERRILL

CARMEL TEA CAKES

1/2 C. nucoa
1 & 1/2 C. brown sugar

Cream together and add 2 eggs and 1 t. vanilla. Sift together 3 C. flour, 1 t. soda, 1/2 t. baking powder, 1/2 t. salt. Add alternately with 1 C. evaporated milk to which 2 Tb. vinegar have been added. Add 2/3 C. chopped nuts with last of the dry ingredients. Drop by t. onto greased baking sheet which has been dusted with flour. Bake at 350 deg. for 10 min. or less. While cookies are still warm, frost with Frosting.

Frosting:

Brown 1/4 C. real butter, cook until it sputters and is nut brown in color, over low heat. Remove from heat and add 2 C. powdered sugar, 3 Tb. hot water (more if necessary), 1/2 t. vanilla. Blend all together and whip until smooth and creamy.

NYAL B. WILLIAMS

BUTTERSCOTCH COOKIES

1/2 c. butter or margarine
1/2 c. shortening
2/3 c. granulated sugar
2/3 c. brown sugar
2 eggs
2 & 2/3 c. sifted all-purpose flour
1 & 1/2 t. vanilla
2/3 c. chopped walnuts, if desired

Melt butter or shortening. Add sugars and mix well. Add eggs and beat till light colored. Sift flour with soda and stir into egg mixture. Add vanilla and nuts - chill.

Roll in small balls. Bake on ungreased cookie sheet at 375 deg F. for 7-10 min. Remove at once. Makes 6 dozen. cookies.

LOLA MEEHAN

BUTTERSCOTCH COOKIES

1/2 cube butter
1 c. brown sugar
1 egg
salt
1 c. flour
1 t. baking powder
1 t. vanilla

Mix and bake at 350 deg. for 10 min.

TAMMY HULL HOWARD

PEANUT BUTTER COOKIES

2 eggs
2 & 1/2 C. flour
1/2 t. salt
1 & 1/2 t. soda
1 t. baking powder
1 C. shortening
1 C. peanut butter
1 C. white sugar
1 C. brown sugar

Cream shortening and peanut butter. Add sugar gradually and cream thoroughly. Add well beaten eggs. Sift flour, soda baking powder and salt together and add to creamed mixture. Chill the dough well, then form into walnut-sized balls. Place on lightly greased and floured baking sheet. Flat with a fork dipped in flour, making a criss-cross pattern. Bake 10 to 12 min. at 375 deg. Makes 8 doz. cookies. These keep very well in a tight jar.

FERNE SKOUSEN

PEANUT BLOSSOMS COOKIES

Sift together:
1 & 3/4 C. flour
1/2 t. salt
1/2 C. peanut butter (smooth, creamy)
1 t. soda
1/2 C. butter
1/2 C. white sugar
1/2 C. brown sugar

Cream well. Add 1 unbeaten egg and 1 t. vanilla. Blend in dry ingredients and mix thoroughly.

Shape dough in balls. Roll balls in sugar and place (not too close together) on greased cookie sheet. Bake at 400 deg. for 8 min. Remove from oven and place a chocolate kiss on each cookie. Press down firmly until the cookie cracks. Return to oven and bake 2 to 5 min. longer until nicely brown.

CORA TRUSWELL

SALTED PEANUT COOKIES

1 & 1/2 C. flour
1/2 t. baking powder
3/4 t. soda
1/2 t. salt
1/2 C. shortening
1 & 1/4 C. brown sugar
1 egg, unbeaten
1/4 C. milk
1 & 1/2 C. cereal flakes
3/4 C. salted peanuts

Measure dry ingredients and sift. Cream shortening, adding sugar gradually until light and fluffy. Add egg and beat well. Add flour alternately with milk, mixing well after each addition. Add flakes and nuts and blend. Drop from t. onto greased cookie sheet. Flatten slightly with fork. Bake at 375 deg. for 8 min.

ELLEN GRIEVE

PEANUT COOKIES
(New Zealand)

1/2 C. butter
1/2 C. sugar
1 egg
1 C. flour
1/2 t. salt
1 t. baking powder
1 Tb. cocoa
1/2 lb. shelled peanuts, raw

Cream butter & sugar. Add egg. Beat well. Mix in sifted dry ingredients. Last, add peanuts (skinned). Put out in spoonfuls on greased gray. Bake about 20 min. at 375 deg.

LINDA PARTRIDGE DUKE, JAN DUKE

COOKIES

1 package chocolate chips
1 package butterscotch chips
Melt slowly and add 1/2 can chow-mein noodles and one (6 & 3/4 oz.) can of Planter's peanuts. When the noodles and peanuts (or other nuts) are covered with the chocolate mixture, place by spoonfuls on wax paper to cool. These cookies do not need baking.

MARY MC ADIE

COOKIES

1 C. nuts or more
3/4 C. sugar
1 C. chopped dates
2 eggs

Cook until it leaves side of pan. Stir constantly. Let cool, then add: 1 C. rice crispies, 1 C. corn flakes. Roll into balls, and roll in fine cocoanut. No baking needed.

LEONE BOWRING

MISSIONARY NO-BAKE COOKIES

Heat to boiling: 1/2 C. milk, 1 cube butter, 2 C. sugar and 3 Tb. cocoa. Remove from heat and add: 3 C. Quick Quaker oats, 1 C. cocoanut, 1 C. chopped nuts, and 1 T. vanilla. Beat. Drop by spoonfulls onto wax-paper. Set 1/2 hr. and serve.

MARY B. KIRKHAM
(BY LOUISE T. BARKDULL)

ARABIAN COOKIES

3/4 c. sugar
3 Tb. cocoa
1/2 c. milk
1 cube butter

Boil above ingredients 2 min. . Remove from stove, immediately add 1 Tb. peanut butter, 1 t. vanilla and 3 c. min. oats. Drop on wax paper. Cool & eat.

ALMA TURNER

PREACHER COOKIES
(CHOCOLATE OATMEAL COOKIES)

3 C. sugar
3 C. uncooked oatmeal
1 C. cocoa
1 C. peanut butter
3/4 C. evaporated milk
1 t. vanilla

First grease pan with butter. Add milk, sugar and butter. Bring to full boil (reduce heat). Let boil for 3 min. Remove from heat and add oatmeal, cocoa, peanut butter and vanilla. Stir until all ingredients are mixed well. Drop from spoon onto waxed paper. Let cool for 1 hr. Makes about 3 & 1/2 doz.

CAROLYN GAUTIER

ICE BOX COOKIES

2 C. brown sugar (or lard)
1 & 1/2 C. butter & crisco, mixed
3 eggs, well beaten
4 & 1/2 C. flour
2 t. baking powder or 1 t. soda
{1/2 t. cloves and nutmeg or {1 t. lemon flavoring
{1 t. cinnamon {1 t. vanilla
1 t. salt
1 C. chopped nuts

Cream butter and sugar, add eggs. Then remaining ingredients mixing thoroughly. Shape with hands into a solid roll, and place in refrigerator over night. Cut into thin slices with a sharp knife and bake on greased cookie sheet at 375 deg. for 15 to 18 min. until lightly browned.

GRACE FREEMAN
MARY & FLORA DUNN

ICE BOX COOKIES

Cream 1 c. margarine
2 c. brown sugar
3 eggs
Add 1. t. vanilla
1 t. cream tartar
1 t. soda
3 & 1/4 c. whole wheat flour
1 c. dates
1 c. nuts

Knead like bread, form into rolls 3 in. in diameter. Place in refrigerator 4 - 5 hr. .

Cut thin and bake on cookie sheet at 375 deg. for 7 min. .

ICE BOX COOKIES

1 c. butter
1 c. Crisco
1 c. white sugar
1 c. brown sugar
3 eggs
1 Tb. vanilla
2 c. flour
1 t. soda
3/4 t. salt
1 t. cinnamon
1 c. nuts

Cream shortenings and sugars, dissolve soda in a little warm water along with other ingredients. Then mix in three more c. flour. Mold into rolls about two inches in diameter. Chill at least 3 hr. Cut off 1/4 inch slices and bake.

This is a receipe of Pres. Snow's daughter, Eugenia S. Pierce.

LILLIAN SODERSTEN

APPLESAUCE REFRIGERATOR COOKIES

2 C. shortening
3 C. sugar
2 eggs
6 & 1/2 C. flour
1 t. soda
1/4 t. salt
1 t. cinnamon
1/2 t. cloves
1 C. applesauce
1 to 2 C. chopped nuts

Cream shortening and sugar. Add eggs. Sift flour, soda, salt, and spices. Add applesauce and nuts. Form in roll, wrap in heavy wax paper and store in refrigerator. Bake on ungreased cookie sheet at 370 deg. about 15 min. Makes 14 doz.

AMELIA MERL OHMART

COCONUT CRISPIES

2 egg whites
dash of salt
1/2 c. sugar
1 t. vanilla
2 Tb. flour
2 c. Angel Flake Coconut
1/2 t. almond extract
maraschino cherries for decorating

Beat egg whites and salt until stiff. Add sugar, 1 Tb. at a time and beat until stiff peaks form. Fold in flour, blend in extract and coconut flakes. Break flakes with tips of fingers. Drop by t. on greased baking sheet. Bake at 370 or 375 deg. for about 10 min. until delicately browned. Decorate each cookie with 1/4 maraschino cherry.

NAOMI D. MINER

YUM YUM GEMS

1/2 c. Crisco
1 c. brown sugar
1 egg
1 c. sour cream
2 c. flour
1 t. soda
1/2 t. salt
1/2 t. cloves
1 t. cinnamon
1/2 t. nutmeg
1 c. raisins
1/2 c. nuts

(No instructions given.)
This is a receipe of Pres. Snow's daughter, Eugenia S. Pierce.

LILLIAN SODERSTEN

CHILDREN'S DELIGHT COOKIES

2 c. raisins
2 c sugar
1 c. water
4 c. flour
1 t. soda
3 eggs
1 Tb. vanilla
1 t. baking powder
1 Tb. cinnamon
1/2 t. salt
1 c. shortening

Cook raisins in water 5 min. Let cool. Cream shortening and sugar. Add eggs, raisins & vanilla. Stir. Add sifted dry ingredients. Stir well. Drop by t. on cookie sheet. Bake 350 deg. until light brown.

MARIE MORRELL

JINGLE BELLS

1 lb. butter
1 & 1/2 C. brown sugar
2 eggs
2 & 3/4 C. flour plus 2 Tb.
1 t. soda
1 t. cinnamon
1/2 t. salt
1 t. vanilla
4 slices green candied pineapple, cut up
1 & 1/2 lbs. pitted dates, cut up
1/2 lb. red candied cherries, cut up
1 C. pecans, whole
1 C. walnuts

Cream butter and sugar, add eggs and beat well. Sift flour, soda, cinnamon and salt together. Add to creamed mixture. Add vanilla. Add fruit and nuts. Mix well. Drop by t. on greased baking sheet. Bake 18 min. in slow oven. (325 deg.)

ADA FISH

CHERRY COOKIES

1 & 3/4 C. flour
1/2 t. salt
1 C. shortening
2/3 C. sugar
1 egg
1/2 t. vanilla
Maraschino cherries, drained and cut up (1/3 C.)

Sift flour and salt. Cream shortening, add sugar gradually. Cream until light, add egg and beat well. Stir in flour. Then add vanilla and cherries. Mix. Chill well. (3 or 4 hr. or over night) Roll into small balls, place on ungreased pan and flatten with bottom of small glass. Bake 400 deg. for 10 min.

ADA FISH

PUMPKIN COOKIES

1 c. brown sugar
1 c. canned pumpkin
1/2 c. cooking oil
1 t. vanilla
2 c. sifted flour
1/2 t. salt
1. baking powder
1/2 t. cinnamon
1/2 t. nutmeg
1/4 t. ginger
1 c. raisins
1/2 c. nuts

Combine sugar, pumpkin, cooking oil & vanilla.
Mix in dry ingredients.
Stir in nuts and raisins. Drop by t. on greased cookie sheet. Bake 350 deg. 12 to 15 min. .

TWILA HOWELL

PUMPKIN COOKIES

1/2 c. shortening
1 & 1/3 c. cooked mashed pumpkin
1 & 1/2 c. sugar
1 egg
Cream together well.

1 & 3/4 c. flour
1/2 t. cinnamon
1/2 t. ginger
1/4 t. cloves .
1/2 t. nutmeg
3/4 t. baking powder
Mix and add all together, beating well.

Fold in 1 c. raisins or nuts. Add 1 c. All Bran Cereal. Drop by t. on greased cookie sheet 2 in. apart. Bake at 375 deg. for 18-20 min. . Makes about 4 dozen.

RUTH ROWLEY

RAISIN FILLED COOKIES

1 C. brown sugar
1 C. white sugar
1 C. shortening
2 t. vanilla
3 eggs
4 C. flour
1 t. salt
1 t. soda

Cream sugar and shortening, add eggs and vanilla. Combine dry ingredients and add to first mixture. Form stiff dough into 3 rolls 1 & 1/2 in. in diameter and chill until firm. Slice thin. Put dab of filling in center of one slice,to place second slice on top of. Bake at 375 deg. about 10 min.

RAISIN FILLING

2 C. ground raisins (grind about 1 lb. in grinder)
1/2 C. brown sugar
1 C. water
1 Tb. flour

Mix and boil 5 min.

JUDY HICKEN

DATE COOKIES

1/2 C. shortening
1 & 1/2 C. brown sugar
2 eggs

Mix above ingredients together in mix-master. Add:

3 C. flour
1 t. baking powder
1 t. soda
1/2 t. salt
1 C. sour cream

Beat all together and then add:

1 C. chopped nuts
1 lb. chopped dates

Bake in 375 to 400 deg. oven.

FROSTING

Melt 1/2 C. cutter or oleo till just golden color. Remove from heat and add: 3 C. powdered sugar and just enough hot water to make it easy to spread on cookies.

IDA SWENSEN (By Jane Campbell)

DATE NUT COOKIES

2 & 1/4 C. sifted flour
1 t. baking powder
1/2 t. soda
1/2 t. salt
3/4 C. shortening
1 C. sugar
2 eggs
2 Tb. milk
1 t. vanilla
1 C. chopped dates
1 C. chopped nuts
1/3 C. maraschino cherries (cut in quarters)

Cream shortening, add sugar and eggs one at a time. Combine dry ingredients and add alternately with milk. Add dates, nuts and cherries. Drop by spoonfuls onto cookie sheet. Bake at 375 deg. for 12 to 15 min.

THELMA EVANS

PINEAPPLE COOKIES

2 C. sifted flour
1 t. baking powder
1 t. baking soda
1 t. salt
1/2 C. shortening
1 C. sugar
1 egg
1/2 t. vanilla
1/2 C. drained crushed pineapple
1/4 t. nutmeg combined in large salt shaker with 1 Tb. sugar

Mix the shortening, sugar, egg and vanilla. Mix in the pineapple, then add the flour mixture. Drop by t. onto a greased cookie sheet. Sprinkle top of cookies with sugar & nutmeg. Bake until golden brown about 12 min. at 375 deg. Do not overbake

THELMA EVANS

PINEAPPLE COOKIES

1 c. brown sugar
1 c. white sugar
1 c. shortening (I use oleo)
2 eggs
1 c crushed pineapple
1 t. vanilla
4 c. flour
1 t. soda
1/ 4 t. salt if oil is used
1 c. nuts
1 c. butterscotch chips

Cream sugar, shortening and eggs. Beat well. Stir in pineapple and vanilla. Sift dry ingredients together. Mix. Add nuts and chips. Bake at 400 deg. until brown.

ANNIE M. ELLSWORTH

DATE NUT BARS

3 eggs
1 C. sugar
1 - 2 C. dates, chopped
1 C. nuts (or 1 & 1/4 C.)
1 C. flour
1 t. baking powder
1/4 t. salt
1/2 t. vanilla

Beat yolks of eggs until yellow and thick. Add sugar while beating constantly. Beat whites of eggs in separate bowl. Sift flour with baking powder and salt. Add dates and nuts to the flour. Add beaten whites and flour mixture alternately to yolks. Spread on buttered cookie sheet. Bake at 350 deg. until light brown. Cut while warm in finger length strips, sprinkle with powdered sugar.

ALICE KRAMER
LDA WINTER

GUM DROP COOKIES

2 C. flour
3 eggs
1 & 1/3 C. sugar
1/2 t. salt
1/4 C. canned milk
1 t. grated orange rind
1 C. soft gum drops cut in samll pieces & mixed with 1 Tb. flour

Beat eggs, add sugar and beat very well. Stir in grated rind and canned milk. Add dry ingredients. Stir in gumdrops and spread in greased pan. Bake at 325 deg. about 40 min.(until it shrinks from sides of pan) Let stand in pan 5 min. and cut into bars.

THELMA EVANS

GUM DROP COOKIES

2 eggs, well beaten
1 C. brown sugar
1 C. flour
1/2 t. baking powder
4 to 5 large gum drops (cut and sprinkled with flour)
1/2 C. chopped nuts
1/2 t. vanilla

Pour into pan and bake at 350 deg. for 25 min. Cut when hot intosquares and sprinkle with powdered sugar.

CARRIE P. HUGHES

CHERRY COCONUT BARS

Mix until creamy: 1 c. flour, 1/4 lb. butter and 3 Tb. powdered sugar. Spread in bottom of cookie sheet or 8 in. pan. Bake 10 min. (pale brown) at 325 deg.

While this is baking, take:

2 eggs
1 c. sugar
1/3 c. flour
1/4 t. salt
1 t. vanilla

Stir together well and add:
3/4 c. blanched split almonds
1 can angel flake coconut
1 med. sized bottle maraschino cherries.

Spread this mixture over crust. Bake at 325 deg. about 25-30 min. or until solid in the center.

MARY C. BARKER

DREAM BARS

Part I

1/2 C. butter
1/2 C. brown sugar
1 C. flour

Crumble together, put into flat pan covering bottom. Bake 10 min. at 375 deg. Then cool.

Part II

2 eggs, well beaten
1 t. vanilla
1 C. chopped walnuts
2 Tb. flour
1 t. baking powder
1/2 t. salt
1 & 1/2 C. cocoanut
1 C. brown sugar

Beat eggs, sugar and vanilla. Mix flour, salt and baking powder. Sift over cocoanut and nuts. Add to egg mixture. Spread on Part I and bake 20 min. at 375 deg. Cool and cut.

GLORIA FRANCIS

WALNUT SQUARES

Beat until foamy, 1 egg; beat in 1 c. brown sugar, add 1/2 t. vanilla. Sift together and stir in 1/2 t. salt, 1/8 t. soda and one c. broken nuts.

Spread in well greased 8x8x2 square pan. Bake until top has dull crust. Cut into squares while warm. Cool, remove from pan. Makes 16 two in. squares. Temp. 325 deg. for 25 to 30 min.

ROSE HARDY

WALNUT SLICE

1 c. flour 1/2 c. butter

Mix as for pie crust moistened with a little cream. Pat out in bottom of square pan.

FILLING

1 & 1/4 c. brown sugar 1/2 c. coconut
1 c chopped walnuts 2 eggs, beaten
1/2 t. baking powder 2 Tb flour

Bake in moderate oven 30 min. and cut into squares.

LOU DE YOUNG

PECAN TORTE

22 Ritz crackers, crushed 1 C. chopped pecans
1 t. baking powder 3 stiffly beaten egg whites
1 C. sugar 1 t. vanilla

Combine crackers, pecans and baking powder in mixing bowl. Add sugar in small amounts to egg whites as you are beating them. Fold in vanilla. Add cracker mix to egg white mixture, folding carefully. Turn into greased pan. Bake at 350 deg. about 30 min. Cool and cut into squares.

CARMA WADLEY

BUTTER CHEWS (COCONUT & NUT COOKIES)

CRUST
3/4 c. butter
3 Tb. sugar
1 & 1/2 c. sifted flour

Cream butter, add sugar, blend. Add flour, blend. Pat down in a baking pan 9x13 in. square. Bake 350 deg. for about 15 min. or until brown - but do not overbake.

TOPPING
3 large eggs, separated
2 & 1/4 c. lightly packed light brown sugar
1 & 1/4 c. chopped nuts
1 & 1/4 shredded coconut (not angel flakes)

Beat the egg yolks very thoroughly until creamy. Add brown sugar and beat until creamy. Add nuts and coconut. Then fold in beaten whites. Pour over the baked crust and bake at 325 deg. for 40 min Test. If not firm, turn oven down and cook slowly until firm. Cool and cut in squares.

CHINESE CHEWS

2 beaten eggs
2 c. brown sugar
1/2 t. soda dissolved in 1 Tb. water
1 c. flour
1 heaping c. nuts
1/4 t. salt

Melt 1 dessert spoon full butter in 7x12 in. pan. Bake 30 min. in 325 deg oven.

ANN WELLS

CINNAMON SQUARES

2 c. water
2 c. raisins
2 c. sugar
3/4 c. salad oil, 2 eggs
3 & 1/4 c. flour
2 t. baking powder
2 t. baking soda
2 t. cinnamon
1 t. nutmeg
1/2 t. salt

Place water & raisins in pan & bring to a boil. Stir in oil, eggs, then sifted ingredients. Bake in two flat pans 10x13 in. that have been greased & floured. 375 deg. for 20 to 30 min. Cool and dust with powdered sugar. Cut in squares.

CRIS RAWE

HELLO DOLLIES

1 cube butter, melted
1 C. graham crackers
1 C. shredded coconut
1 C. chocolate chips
1 C. nuts
1 can Eagle Brand

Put melted butter in 9 x 13-inch pan. Place all other ingredients in layers on top of butter and drizzle Eagle Brand over. Bake at 350 deg. about 20 to 30 min. Let cool slightly, then cut into squares while still warm.

HAZEL HUNT

SEVEN LAYER COOKIES

Melt one cube butter in bottom of 9x12 in. pan.
Add:

1 c. graham cracker crumbs
1 c. flaked coconut
1 pkg. chocolate chips
1 pkg. butterscotch chips
1 can Eagle Brand Milk
1 c. chopped nuts

DO NOT STIR ! Bake at 350 deg. for 20 min. Leave in pan until thoroughly cool.

JUDY REEP

YUMMY SQUARES

24 graham crackers crushed to fine crumbs
one 6 oz. pkg. semi sweet chocolate chips
1 t. vanilla
1/2 t. cinnamon
1/2 c. chopped nuts
1 can Eagle Brand sweetened condensed milk

Mix all together. Pour into square 8x8x2 in. baking pan which has been greased, wax paper lined and greased again. Remove from pan immediately & remove wax paper. Cool & cut into squares.

HATTIE WOODARD

CARMEL BROWNIES

1/4 C. shortening
1 C. brown sugar
1 egg, beaten
3/4 C. sifted flour
1 t. baking powder
1/2 t. salt
1/2 t. vanilla
1/2 C. broken walnuts

Melt shortening and blend with sugar, cool. Stir in beaten egg, then dry ingredients. Add vanilla and nuts. Bake in 8 in. pan (greased) for 25 min. at 350 deg. Don't overbake. Cut in squares while hot.

ELIZABETH P. FOULGER
CARRIE P. HUGHES

BUTTERSCOTCH BROWNIES

1/4 C. oil
3/4 C. raw or brown sugar
1 egg

Cream together and add:

3/4 t. maple flavor
3/4 t. vanilla
3/4 C. whole wheat pastry flour
1/2 C. chopped nuts
dash of salt

Spread in pan about 6 x 12. Bake 30 min. at 350 deg. When cool, cut in squares

OLGA C. BROWN

COCO-BAN SQUARES

1/2 cup butter or margarine
1 c firmly packed brown sugar
1 egg
1 t. vanilla
1 c. mashed bananas
one 3 & 1/2 ounce can flaked coconut
1 & 1/4 c. flour
3/4 t. baking powder
1/4 t. salt
2 Tb melted butter
2 Tb. brown sugar

Cream the first four ingredients together. Add the bananas & 3/4 of the coconut. Blend the flour, baking powder and salt and add to the above mixture. Turn into a greased pan about 10x12 in. Mix the remaining coconut, melted butter and brown sugar. Spread it evenly over the top. Bake at 325 deg. for 40 min. . Cool and cut in squares.

OLGA C. BROWN

QUICK SAUCEPAN SQUARES

In pan, melt 2/3 C. butter or margarine (1 & 1/3 cube). Add one 1-lb. pkg. brown sugar. Beat in 3 eggs, one at a time. Add 2 & 3/4 C. flour, 2 & 1/2 t. baking powder, 1/2 t. salt, 1 pkg. (6 oz.) chocolate chips. Bake at 350 deg. for 25 min. in a 9 x 13 pan.

ELIZABETH BURRIS

CHOCOLATE MALT BARS

1 oz. square unsweetened chocolate
1/2 C. shortening
3/4 C. sugar
1/2 t. vanilla
2 eggs
1 C. flour
1/2 C. chocolate malted milk powder
1/2 t. baking powder
1/2 C. chopped nuts (optional)

Melt chocolate and cool. Cream together next three ingredients until fluffy. Beat in eggs. Blend in chocolate. Sift dry ingredients and stir into the creamed mixture. Fold in nuts. Spread in greased 8 x 8 x 2 pan. Bake at 350 deg. for 20 to 25 min.

CHOCOLATE MALT FROSTING

Cream 2 Tb. soft butter or shortening, 1/4 t. vanilla, 1/4 C. chocolate malted milk powder, and dash of salt. Slowly beat in 1 C. powdered sugar and enough light cream to make of spreading consistency. (about 1 & 1/2 Tb.)

THELMA EVANS

CHOCOLATE REVEL BARS

1 C. butter
2 C. brown sugar
2 eggs
2 t. vanilla
2 & 1/2 sifted flour
1 t. soda
1 t. salt
3 C. quick cooking oatmeal

CHOCOLATE FILLING

1 pkg. (12 oz.) chocolate chips
1 can (15 oz.) sweetened condensed milk
2 Tb. butter
1/2 t. salt
1 C. walnuts, chopped
1 t. vanilla

Cream butter and sugar until light and fluffy. Mix eggs and vanilla. Sift together flour soda and salt. Stir in oatmeal. Add dry ingredients to creamed mixture. Set aside.

To make filling, mix chocolate pieces, sweetened condensed milk, butter and salt together, and melt over a low heat. When smooth, add nuts and vanilla.

Spread 2/3 of oatmeal mixture in bottom of 15 & 1/2 x 10 & 1/2 x 1 in. baking pan. Cover with chocolate mixture. Dot with remaining oat meal mixture. Bake in 350 deg. oven for 25 to 30 min. Yields 75 (2 x 1 in.) bars.

MARY FURNESS
RACHEL KEARNEY

CHOCOLATE COOKIES

3/4 C. butter
1/2 C. brown sugar
1/2 C. white sugar
3 egg yolks (beat until creamy)
1 t. baking powder
1/2 t. soda
1/2 t. salt

Mix and press in pan 9 x 13. Sprinkle pkg. of chocolate on top. Also sprinkle 1/2 C. angel flake cocoanut and 1/2 C. chopped nuts on top. Beat 3 egg whites until stiff, add cup brown sugar to make merrinque and put on top. Bake at 350 deg. for 25 to 40 min.

ELIZABETH P. FOULGER

CHOCOLATE MARSHMELLOW COOKIES

Combine: 3/4 C. shortening, 1 & 1/2 C. brown sugar, 1/2 C. granulated sugar. Blend well. Add 2 eggs, 1/2 C. cream (sour preferred), 1 t. vanilla, 2 squares melted unsweetened chocolate. Mix well, then add 1 C. nuts. Sift together, then add 1 & 3/4 C. flour, 1/2 t. salt, 1/2 t. soda. Mix well. Bake at 350 deg. for 12 to 15 min. Put marshmellow on each cookie and bake another 3 min. Remove from oven and smash marshmellow with hand while still hot. Frost with icing made of: 2 squares chocolate, 1 square margarine, 1 t. vanilla, powdered sugar. To keep shiny; warm icing after mixing.

JANICE DUNN

GERMAN CHOCOLATE CREAM CHEESE BROWNIES

1 pkg. (4 oz.) Baker's sweet german chocolate
5 Tb. butter
1 pkg. (3 oz.) cream cheese
1 C. sugar
3 eggs
1/2 C. plus 1 Tb. unsifted flour
1 & 1/2 t. vanilla
1/2 t. baking powder
1/4 t. salt
1/2 C. coarsley chopped nuts (pecans or walnuts)
1/4 t. almond extract

Melt chocolate and 3 Tb. butter over very low heat, stirring constantly. Cool. Cream remaining butter with cream cheese until softened. Gradually add 1/4 C. sugar, creaming until light and fluffy. Stir in 1 egg, 1 Tb. flour, 1/2 t. vanilla until blended. Beat remaining eggs until fluffy and light in color & gradually add remaining 3/4 C. sugar, beating until thickened. Fold in baking powder, salt and remaining 1/2 C. flour. Blend in cool chocolate mixture. Stir in nuts, almond extract and the 1 t. vanilla. Measure 1 C. chocolate batter and set aside. Spread remaining batter in greased 9 in. square pan. Pour cheese mixture over the top. Drop measured chocolate batter from spoon onto the cheese mixture. Swirl the mixture to make marble effect. Bake in 350 deg. oven for 30 to 40 min. Cool and cut in squares or bars. Cover and store in refrigerator. Makes about 20 brownies.

LOLA CASE

SUPER BROWNIES

1 C. butter or margarine (2 cubes)
1/3 or 1/2 C. cocoa
2 C. sugar

Cream butter or margarine. Add 4 eggs, one at a time. Cream well, then stir in:

1 & 1/2 C. sifted flour
1/4 t. salt
2 t. vanilla
1 & 1/2 C. chopped nuts

Spread in greased and floured 12 x 18 in. baking pan. Bake at 350 deg. for 25 min. Then cover the top all over with small marshmallows and leave in the turned off oven for 5 or 10 min. Let cool 15 min. and frost while warm. Then cut.

FROSTING

1/2 cube margarine
1/4 or 1/3 C. cocoa
1/4 C. cream or rich heavy milk or canned milk
1/2 or 1 t. vanilla
2 C. powdered sugar (more or less)

Blend until smooth.

CAROLYN DAVIS
FLORA B. STOTT

BROWNIES

Put on low heat and dissolve:

2/3 c. Wesson Oil
3/4 c. butter or margarin (not corn oil margarin)
6 heaping Tb. cocoa
2 & 1/2 c. sugar
Beat 6 eggs, add 1 & 3/4 c. flour. 1/2 t. salt, 1 & 1/2 t. vanilla. Add chocolate mixture. Brush jelly roll pan size 12x18x 1 with Wesson Oil. This size is a necessity. Pour in batter and sprinkle with 1 & 1/2 c. broken pecans. Bake 350 deg. for 22 to 25 min.

HEAVENLY BROWNIES

1 C. sifted flour
1/2 t. baking powder
1/2 t. salt
1/2 C. shortening or 1 cube butter
1 or 2 squares (1 oz.) unsweetened chocolate
2 eggs
1 C. sugar
1 t. vanilla
1 C. chopped nuts

Sift together flour, baking powder and salt. Melt shortening and chocolate. Beat eggs, add sugar gradually. Add shortening, chocolate mixture and vanilla. Beat well. Add sifted dry ingredients and nuts. Pour into greased 9 x 9 pan. Bake 350 deg. for about 25 min. or until toothpick comes out clean when tested. When cool, frost if desired.

FROSTING

1/2 square unsweetened chocolate
1 egg yolk
1/2 t. vanilla
1 C. powdered sugar

IONE L. HARRINGTON
BETTI FIFIELD

CHOCOLATE CHIP COOKIES

1. Turn on oven and set at 375 deg.
2. Sift together; 3 c. flour
   1 t. soda
   1/2 t. salt
3. In bowl put 1 c. shortening
4. Add 2 c. brown sugar lightly packed
5. Beat 2 eggs
   1 t. vanilla
6. Add flour mixture gradually & blend until smooth -
   1/2 c. milk, alternately
7. Fold in 2 c. chocolate chips
   1 c. nuts
8. Drop by t. onto greased cookie sheet 2 in. apart.

Bake 10 min. or until cookies are light brown. Remove from oven and let stand 1 min. before removing from pan.

CHOCOLATE DROP COOKIES

1/2 C. sh ortening (part margarine or butter)
1 C. sugar
1 egg
2 squares Baker's chocolate, melted & cooled
3/4 C. buttermilk or soured milk
1 t. vanilla
1 & 3/4 C. flour
1/2 t. soda
1/2 t. salt
1 C. chopped nuts

Mix shortening, sugar, egg and chocolate thoroughly. Stir in vanilla and buttermilk. Sift flour, soda and salt and blend into mixture. Add nuts. Chill at least 1 hr. Heat oven to 400 deg. Drop rounded t. full of dough about 2 in. apart on lightly greased baking sheet. Bake 8 to 10 min. or until no imprint remains when touched lightly. Frost or serve plain. Makes 3 doz. cookies.

JUDY KELLEY

TOP HATS

1 C. sugar
2 c. flour
1/2 t. soda
1/2 t. salt
1/2 c. cocoa
1 bag lg. marshallows, cut in half
1/2 C. evaporated milk
1/2 c. butter (Oleo)
2 eggs
1/2 c. chopped nuts
1 t. vanilla

Cream butter, sugar and eggs. Add vanilla and cocoa. Add milk alternately with flour, soda and salt (sifted together). Add nuts . Place dough, one scant t., on greased cookie sheet. Bake at 350 deg. for 6 min., remove from oven and place 1/2 marshmallo, cut side down on each cookie, replace in oven and bake 1/2 min. longer or until marshmallows puff up. (Watch closely). Remove from oven, cool and frost.

CHOCOLATE ICING

1 lb. pkg. powdered sugar
1 t. vanilla
4 Tb. butter (oleo)
1/2 c. canned milk
1/4 t. salt
2 squares unsweetened baking chocolate

NYAL B. WILLIAMS

ORANGE CHOCOLATE CHIPPERS

1 C. shortening
1 C. sugar
1 pkg. (3 oz.) cream cheese
2 eggs
2 Tb. grated orange peel
2 t. vanilla
2 C. sifted flour
1 t. salt
1 pkg. (6 oz.) semi-sweet chocolate chips

Cream together shortening, sugar, and cream cheese. Add eggs, orange peel and vanilla. Beat well. Sift dry ingredients togetherand add to mixture. Stir in chocolate chips. Drop from spoon onto lightly greased cookie sheet. Bake in 350 deg. oven until bottoms are lightly browned. (about 12 min.)

THELMA EVANS

OATMEAL ORANGE COOKIES

1 C. shortening
2 eggs
1 C. white sugar
1 C. brown sugar
2 C. oatmeal
1 t. vanilla
1 pkg. chocolate chips
1/2 C. nuts
1 t. soda
1 t. salt
2 C. flour
grated rind of orange
juice of orange

Mix together and bake at 375 deg. for 10 min.

INGRID O. ANDERSON

OATMEAL "HEALTH" COOKIES

3/4 C. vegetable oil
1 C. brown sugar
2 eggs
1/4 C. water
1 C. raisins
3/4 C. walnuts
1 t. vanilla
1 C. sifted whole wheat flour
3/4 t. salt
1/2 t. soda
3 C. whole oats

Beat thoroughly oil, sugar, eggs, water, and vanilla. Add to mix, sifted whole wheat flour, salt, and soda. Mix well. Blend in oats, raisins, nuts, and drop by spoonfuls on oiled cookie sheet. Bake in 350 deg. oven for 12 to 15 min. Do not overbake or they will be hard.

MERLE MC CORMICK

OLD FASHIONED OATMEAL COOKIES

1 C. seedless raisins
1 C. water
3/4 C. shortening
1 & 1/2 C. sugar
2 eggs
1 t. vanilla
2 & 1/2 C. flour
1/2 t. baking powder
1 t. soda
1 t. salt
1 t. cinnamon
1/2 t. cloves
2 C. rolled oats
1/2 C. nuts

Simmer raisins and water in sauce pan over low heat until raisins are plump. (20 to 30 min.) Drain raisin liquid into measuring cup. Add enough water to make 1/2 C. Cream shortening, sugar, eggs to vanilla. Stir in raisin liquid. Sift together flour, baking powder, soda, salt and spices. Stir in. Add rolled oats, nuts and raisins. Drop rounded t. about 2 in. apart on ungreased baking sheet. Bake 8 to 10 min. at 400 deg. until lightly browned. Makes 6 to 7 doz.

TASMA P. DANSIE

OATMEAL COOKIES (ROCKS)

1 & 1/2 C. brown sugar
1 C. shortening
1 C. chopped figs, raisins or dates
1/2 t. baking soda
2 t. baking powder
1 t. cinnamon
1 C. chopped nuts
2 eggs, well beaten
2/3 C. sour milk
1/2 t. salt
1 & 1/2 C. rolled oats
2 C. cake flour
1/2 t. all spice

Cream shortning and sugar. Add eggs. Beat thoroughly. Sift flour, measure and sift with baking powder, soda, salt and spices. Add rolled oats. Add alternately with milk to first mixture. Add nuts and fruit. Mix thoroughly. Drop by t. onto well greased baking sheet. Bake in 375 deg. oven about 12 min. Yields 50 servings. Can use pop corn oil instead of shortening.

AVIS SMITH

OATMEAL KRISPIE COOKIES

1 C. shortening
1 C. brown sugar
1 C. white sugar
2 eggs
1 t. vanilla
1 t. salt
1 t. soda
3 C. oatmeal
3/4 C. chopped nuts

Roll and chill. Slice and bake in 350 deg. oven. They also can be dropped on baking sheet if one doesn't want to wait for chilling before baking. They are good both ways.

DOROTHY MOSELEY

OATMEAL COOKIES

1 egg
1 C. applesauce
1 t. soda
1 & 3/4 C. flour
1 t. nutmeg
1 t. cinnamon
1/2 t. salt
1 C. quick cooking oatmeal
1 C. sugar
1/2 C. shortening
1 C. raisins
1/2 C. chopped walnuts

Cream shortening and sugar. Beat egg and add to sugar mixture. Beat until fluffly and well mixed. Add soda to applesauce and stir into mixture. Sift together the flour and spices and mix well. Add to the egg mixture and stir well. Add oatmeal, raisins, and nuts. Drop by t. onto a lightly greased cookie sheet. Bake at 375 deg. about 10 min.

LOUIE S. ROHLFING

OATMEAL DROP COOKIES

3/4 c. shortening
1 c. of either brown or white sugar
1 egg
1 c. & 2 Tb. flour
1 t. baking powder
1/4 t. salt
1 c. milk
1 t. cinnamon
1 t. vanilla
1 c. raisins, nuts or chocolate chips
2 c. oatmeal

Cream together sugar and shortening. Beat in eggs and sift together flour, baking powder and spices. Add to creamed mixture alternately with milk. Stir in vanilla. Add raisins, nuts and oatmeal. Drop from t. on greased baking sheet. Bake at 350 deg. for 15 min.

JOSEPHINE DOBBS

HONEY OATMEAL COOKIES

3/4 c. honey
3/4 c. sugar
3/4 margarin or butter
1 egg
2 c. flour
1 t. salt
1 t. cinnamon
1/2 t. soda
2 c. uncooked oatmeal
1 c. raisins

Cream butter, sugar and honey. Add egg and mix well. Sift flour, soda, salt and cinnamon. Add to creamed mixture and then add oats and raisins. Drop on greased cookie sheet. Bake 375 deg. 12-14 min.

VIRGINIA POWERS

OATMEAL MOLASSES COOKIES

1 c. shortening
1 c. brown sugar (firmly packed)
1/2 c. white sugar
1/3 c. molasses
1/2 c. evaporated milk
1 t. salt
1 t. cinnamon
1 t. vanilla
2 t. soda
2 eggs
2 & 1/2 c. flour (about)
2 c. old-fashioned oatmeal

Cream together eggs, shortening, sugars, molasses & milk Add oatmeal and stir enough to mix. Add other dry ingredients. Drop by t. onto greased cookie sheet. Bake 10 min. at 400 deg.

JENNIE MC CONKIE

MOLASSES COOKIES

1 & 1/2 C. flour
1/2 t. salt
1/2 lb. oleo (2 sticks)
1 egg
1/2 C. walnuts, if desired
3/4 t. soda
3/4 C. sugar
1/4 C. molasses
1/2 C. cocoanut

Sift dry ingredients. Cream oleo and sugar. Add egg, molasses. Mix in dry ingredients and fold in cocoanut and walnuts. Drop by t. on oiled cookie sheet. Bake at 375 deg. about 10 min. Do not over cook.

SALLY SWARTZ

HONEYDROP COOKIES

3/4 C. melted honey
1/4 C. butter or margarine (melted)
1 egg, well beaten
1 & 3/4 C. flour
1/2 t. soda
1/4 t. salt
1/8 t. cloves
3/4 t. cinnamon
1 C. chopped raisins
1/2 C. chopped nuts

Heat honey and butter. Add spices and cool. Add egg. Flour: sift with salt and soda. Add to honey mixture. Add raisins and nuts. Mix thoroughly. Drop on well greased sheets and bake at 350 deg. for 10 min.

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BLUEBERRY STRATA PIE

1 lb. can blueberries
1 C. crushed pineapple
1 8-oz. pkg. cream cheese
3 Tb. sugar
1 Tb. milk
1/2 t. vanilla
1 baked pastry shell
1/4 C. sugar
2 Tb. cornstarch
1/4 t. salt
1 t. lemon juice
1/2 C. whipping cream

Drain fruits, reserving syrups. Blend cream cheese and next 3 ingredients. Stir pineapple into cheese mixture. Spread over bottom of pastry shell; chill. Blend 1/4 C. sugar, cornstarch, and salt. Combine reserved syrups, measure 1 & 1/2 C. Blend into cornstarch mixture. Cook and stir until thickened, stir in blueberries and lemon juice; cool. Pour over cheese later. Top with whipped cream.

DONNA TAYLOR

CHERRY BANANA PIE

9-inch baked pie shell
1 (16 oz.) can pitted red tart cherries
1 C. sugar
3 Tb. cornstarch
1 Tb. butter
1/2 t. cinnamon
1 t. almond extract
2 bananas

In saucepan, mix cherries (with liquid), sugar, and cornstarch. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 min. Stir in butter; cool. Stir in cinnamon and almond extract. Slice bananas in layers into baked pie shell. Pour filling over; chill until set.

BILLIE THOMAS

FRESH PEACH PIE

4 C. sliced fresh fruit
3/4 C. sugar (can use 1/2 brown and 1/2 white)
1 & 1/2 Tb. quick tapioca
1/4 t. salt
2 Tb. butter dotted on fruit
Cinnamon and nutmeg
2 crusts for 9 inch pie

Bake at 425 deg. for 40 min. Can use lattice top by cutting pastry in 1/2 in. strips and criss crossing over pie.

GLENNA H. RAYMOND

HURRY-UP MINCEMEAT PIE

Applesauce blends with mincemeat, lemon juice points up fruity flavors.

Pastry for 2-crust pie
3 C. prepared mincemeat
1 C. applesauce
1/4 C. lemon juice

Combine mincemeat, applesauce and lemon juice. Spread into pastry-lined 9 in. pie pan. Adjust top crust; flute edges and cut vents. Bake in hot oven (400 deg.) about 40 minutes, or until pie is golden brown.

TWILA HOWELL

CRANBERRY MINCEMEAT PIE

3 c. mincemeat
1 c. cranberry relish
1 unbaked 9 in. pie shell

Combine mincemeat and cranberry relish. Pour into pie shell. Bake in hot oven (400 deg.) for 35 min. .

LOUISE LAKE

MINCERS

To 1 pkg. of mincemeat add 1 C. applesauce, 1/2 C. water. Spread between two layers of crust on a cookie sheet. Bake for 30 min. at 425 deg.

FERN ROYER

RAISIN PIE

2 c. raisins, cover with water & let simmer for 10 min. Add one large can sego milk. Mix 1 1/2 c. sugar, 2 scant Tb. flour & 1/2 t. salt, & add to raisins. Let come to boil, & add 2 slightly beaten eggs & 1 c. nutmeats. Put in pie crust & bake until crust is golden brown. Makes 2 pies.

RAMONA RICHARDS LOWE

SODA CRACKER PIE

14 soda crackers, broken in pieces
1 t. baking powder
1 C. nuts

Mix above ingredients. Beat stiff, but not very, 3 egg whites. Add 1 C. sugar, 1 t. vanilla and mix together. Put in greased pie tin. Bake for 30 min. at 350 deg.

ANNA ROBISON

FUN PIE
(Mock Apple Pie)

1 & 1/4 C. sugar
2 C. water
2 t. cream of tartar
a little cinnamon

Mix all ingredients and bring to a boil; then add 24 Ritz crackers. Boil 2 minutes without stiring. Pour mixture into pie crust. Dot with butter. Put on the top crust. Bake at 350 deg. about 30 minutes.

MARY W. OSBORN
FLORA PARKS
(By Tim hughes)

ENGLISH FRESH APPLE PIE
(A pie without a crust)

3 lb. tart cooking apples (Jonathan or Roman Beauty)
1/2 C. granulated sugar
1/2 t. ground nutmeg
1/4 t. salt
1/2 C. butter or margarine
2 Tb. fresh lemon juice
1 C. sifted flour (all-purpose)
3/4 C. light brown sugar

Peel apples and cut into paper thin slices. Mix with sugar, pack firmly as possible in a 9 inch pie plate. Combine flour and brown sugar: Add butter and cut into mixture until it looks like coarse crumbs. Sprinkle crumb mix over apples. Press down firmly especially at edge to hold juice in. Bake at 350 deg. for 1 & 1/4 hours. Serve cold with cream or ice cream. -Low calorie-

VERA J. ELLIS

CRAZY CRUST APPLE PIE

(MAKES OWN CRUST AS IT BAKES)

2/3 C. shortening
1 c. Pillbury's Best All Purpose Flour
1 t. baking powder
1/2 salt
1 Tb. sugar
1 egg
3/4 c water
one 1 lb., 5 oz. can apple pie filling
1 Tb. lemon juice
1/2 t. apple pie spice or cinnamon

In small mixer bowl, combine flour, baking powder, salt, sugar, egg, shortening and water. Blend well; beat 2 min. at medium speed of mixer. Pour into 9-in. pie pan. Combine pie filling, lemon juice and spice; pour into center of batter. Do not stir. Bake at 425 deg for 45-50 min. .

MARY E. ANDERSON

DUTCH APPLE PIE

Cover bottom pastry with
1/2 C. brown sugar and 1/2 C. flour
Peel and quarter apples and fit into pie plate
Crumb together:
3/4 C. brown sugar, 1/2 C. flour, 1 t. cinnamon, 1/4 C. butter
Spread above mixture over pie.
Bake in brown paper bag at 375 deg.

STELLA GALLOWAY

FRENCH APPLE PIE

9-inch Pie	8-inch pie
3/4 C. sugar	1/2 C. sugar
1 t. cinnamon	3/4 t. cinnamon
6-7 C. sliced apples	4-5 C. sliced apples
1/2 C. butter	1/3 C. butter
1/2 C. brown sugar	1/3 C. brown sugar
1 C. flour	3/4 C. flour
1 crust pastry	1 crust pastry

Heat oven to 425 deg. Mix sugar, cinnamon, and apples. Heap filling into pastry-lined pie pan. Sprinkle with crumb topping which is made by creaming the butter and brown sugar together; then cutting in the flour. Bake 50 to 60 min. Serve warm with cream or ice cream.

MARY & FLORA DUNN

APPLE PIE

Mix together & pat in bottom & sides of pie pan.

1 & 1/2 C. flour	1/2 C. salad oil
1 & 1/2 Tb. sugar	2 Tb. cold milk
1 t. salt	

Filling: Mix & pour into unbaked shell.

4 C. apples	2 Tb. flour
1/2 C. sugar	1/2 t. cinnamon
1/2 t. nutmeg	

Topping: Mix together & crumb on top of pie.

1/2 C. flour	1/2 C. sugar
1/2 C. margarine	

Bake at 350 deg. for 1 & 1/2 hours.

LEONE BOWRING

FRENCH PIE

Combine 1 C. hot water, 2 squares butter or margarine, 1/8 t. salt, and 2 Tb. brown sugar. Melt them together and let cool.

Then add 1 yeast cake and 2 pints of white flour. Mix to form soft dough. Let raise till double its bulk.

Divide dough into 4 parts. Mold with hands and place each on 4 pie plates. Spread out to edge of pan with fingers. Flute edge.

Now add brown sugar to cover crust. Then dot with small pieces of butter. Sprinkle milk over it to melt the sugar.

Bake at 350 deg. about 20 min. or till butter and sugar are melted.

After taking from the oven, spread sugar even with a large spoon.

Serve hot or cold.

YVONNE PIRET
(By Zitelle H. Shumway)

PENNSYLVANIA DUTCH "SHOO-FLY" PIE
(Old Lehigh County Recipe)

Pastry

3 C. sifted flour	1 C. shortening
1 t. salt	5 Tb. cold water

Sift the flour and salt together. Cut in the shortening with pastry blender or two knives until pieces are the size of small peas. Gradually sprinkle water over the mixture, mixing lightly with a fork after each addition; add only enough water to hold pastry together. Roll out on a floured surface and fit into a pie pan. Don't stretch pastry when fitting into pan, as this will cause shrinkage in finished product. (Enough for 2-3 one crust)

Filling

1 & 1/2 C. flour	1/2 C. light molasses
1 C. packed brown sugar	1/2 C. hot water
1/4 C. butter	1/2 t. baking soda

Combine flour and sugar. Cut in butter with pastry blender or two knives until mixture is crumbly. Set this crumb mixture aside. Mix together the molasses, water and baking soda. Divide evenly between the two pastry-lined, 8 inch pie pans. Top each with one half of the crumbs. Bake at 450 deg. for 10 min. Reduce heat to 350 deg. Bake about 20 min. longer or until firm.

RONALD F. APGAR

SHOO FLY PIE

Crumbs: Combine together as crumbly mixture.

4 C. flour
2 C. brown sugar
2 t. salt
8 Tb. shortening

Beat together:

4 eggs
3 C. molasses

Dissolve 4 t. baking soda in 4 C. boiling water and pour into molasses mixture.

Pour molasses mixture into 4 unbaked pie shells. Top with crumbs, leaving space in the center for the pie to rise. Bake at 350 deg. about 45 minutes.

PEGGY PROCTOR

SOUTHERN PECAN PIE

3 eggs
1/2 C. sugar
1/4 t. salt
1 C. light corn syrup
1/2 t. vanilla
1 C. pecans, broken in pieces

Beat eggs slightly. Add other ingredients. Mix well. Line plate with plain pastry, pour in filling, and bake for 45 min. in slow oven at 300 deg. Chill. Cover with thin layer of whipped cream and garnish with pecan halves, if desired.

JOSEPHINE S. ROBERTS

COCONUT CREAM PIE

1 9-inch baked pastry shell
1/2 C. sugar
5 Tb. flour
1/8 t. salt
1/4 C. cold milk
1 & 1/2 C. scalded milk
3 egg yolks (beaten)
1 t. vanilla
1 C. shredded coconut
3 egg whites for meringue

Blend sugar, flour, and salt with the cold milk. Add to scalded milk, stirring constantly. Cook over low heat until thickened. Add beaten egg yolks. Stir thoroughly. Remove from heat. Add vanilla and coconut. Cool. Pour into baked pastry shell. Cover with meringue.

FERNE SKOUSEN

EGG CUSTARD PIE

3 eggs
(very slightly beaten)
1 t. flour
1/4 C. & 2 Tb. sugar
1/4 t. salt
2 & 1/2 C. milk

Mix all together. Pour into 9 inch unbaked pie crust. Bake at 425 deg. for 25 minutes.

BLANCHE BLOSSER

SPICY CARMEL PIE

1 & 1/4 c. vanilla wafer crumbs
1/2 t. cinnamon
1/4 t. nutmeg
1/4 c. (1/2 stick) margarine, melted
2 c. cold milk
1 pkg. instant carmel nut pudding
1/2 c. heavy cream
1 Tb. sugar
1/4 t. cinnamon

Combine vanilla wafer crumbs, 1/2 t. cinnamon, nutmeg and margarine. Mix until well blended. Press into 8-in. pie plate. Bake in moderate oven (350 deg.) 5 min. and cool.

Measure cold milk into mixing bowl. Add pudding mix. Beat until smooth (about a min.). Pour into cooled crust. Chill in refrigerator until set (about 1/2 hr.).

When ready to serve, beat heavy cream with sugar and remaining cinnamon until stiff. Garnish pie with spoonfuls of whipped cream.

MARY E. ANDERSON

GRAHAM CRACKER PIE

16 graham crackers (rolled fine)
1/2 C. brown sugar
1/2 C. melted butter

Mix and line pie plate. Hold back 1/4 of the mixture for the top of the pie. Bake 5 minutes.

Custard Filling

3 egg yolks (save whites)
1/2 C. sugar
1 Tb. flour
2 C. scalded milk
1/2 t. vanilla
1/4 t. salt
1 Tb. cornstarch

Blend sugar, cornstarch and flour. Add beaten eggs to milk and stir into dry ingredients. Cook over low fire until mixture coats spoon. Add vanilla and pour into pie shell.

Meringue

Beat egg whites until stiff. Add 2 Tb. sugar. Spread on top of custard. sprinkle remaining crumbs on top. Bake in a 325 deg. oven until meringue is browned. Serve cold.

DICK REEP

LEMON CAKE PIE

1 Tb. butter
1 C. sugar
3 Tb. flour
1/4 t. salt
Juice & grated rind of 1 lemon
2 eggs
1 C. milk

Cream butter. Add sugar, salt and flour. Then add slightly beaten egg yolks, lemon and milk. When well blended fold in stiffly beaten egg whites. Bake in pie shell at 450 deg. about 10 min. Then reduce heat to 350 deg. for about 25 min. Inserted knife will come out clean when filling is set.

NORMA CALDWELL

LEMON PARTY PIE

4 egg whites
1/2 t. cream of tartar
1/4 t. salt
1/2 t. vanilla
1 C. granulated sugar
4 egg yolks
2 t. grated lemon rind
1/4 C. lemon juice
1/2 C. granulated sugar
Dash of salt
1 C. heavy cream
2 Tb. granulated sugar
1/2 t. vanilla
1/2 C. shredded coconut

Day before: heat oven to 275 deg. Make meringue. In large bowl, combine egg whites, cream of tartar, 1/4 t. salt, 1/2 t. vanilla; beat with hand or electric beater until stiff enough to hold peak, but not dry. Gradually add about 2/3 C. sugar, beating constantly. Then, with spoon or wire whip, fold in 1/3 C. sugar; do not beat. Heat in well buttered 9-inch oven-glass pie plate. Bake at 275 deg. for 1 hour or until dry and firm to the touch, but not browned. Let cool in plate. (It will sink as it cools.)

While meringue bakes, make this lemon filling. In top of double boiler, combine egg yolks, lemon rind, lemon juice, 1/2 C. sugar, and a dash of salt. Cook over hot water, stirring constantly, until thick and smooth. Cool. Then spread over center of cold meringue. Chill in refrigerator several hours or overnight.

About an hour before serving, whip cream; fold in 2 Tb. sugar, 1/2 t. vanilla and 1/4 C. coconut. Chill until served. Set pie plate on pretty plate and serve at table, cutting meringue as you would a pie. Makes 6 servings.

HORTENSE H. DORNBERG

FROZEN LEMON PIE

juice of 1 & 1/2 lemons
1 t. grated rind
3 egg yolks (beaten)
1/2 C. sugar

Cook in double boiler until thickened. Cool. Add 3 egg whites (beaten stiff), 3 t. sugar, and fold into lemon mixture. Add 1/2 pt. cream whipped. Line freezer pan with crushed graham cracker crumbs. Cover mixture and then freeze. Serves 5.

ELIZABETH T. CARTER

FROZEN PUMPKIN PIE

Bake 1 9 inch pie shell

Mix together:
1 C. cooked pumpkin
1 & 1/4 C. sugar
1/2 t. salt
1/2 t. ginger
1/4 t. nutmeg

Fold pumpkin mixture into 1 C. whipped cream. Spoon into baked pie shell 1 pt. vanilla ice cream. Top with pumpkin-cream mixture. Freeze at least 2 hours. Serve immediately.

CYNDY CADENHEAD

PUMPKIN PIE

3/4 C. brown sugar
1/2 t. salt
1 Tb. flour
1/2 t. cinnamon
1/4 t. ginger
1/8 t. cloves
1/4 t. nutmeg
2 eggs
1 1-lb. can pumpkin
1 C. evaporated milk
1/2 C. water
1 unbaked 9" pie shell
dairy sour cream
pecan halves

THELMA GUNN

PUMPKIN PIE

2 C. canned or mashed cooked pumpkin
1 C. sugar
1/2 t. salt
1 t. cinnamon
1/2 t. ginger
1/4 t. nutmeg
1/4 t. cloves
3 slightly beaten eggs
1 tall can plus 3 ozs. milk

Thoroughly combine the pumpkin, sugar, salt, and spices. Blend in eggs, and milk. Pour into unbaked pastry shell (have edges crimped high--filling it generously). Bake 400 deg. 50 min. or until knife inserted halfway between center and outside comes out clean.

FRANK B. FREEMAN

HEAVENLY PUMPKIN PIE

1 pkg. (3 1/4 oz.) vanilla pudding & pie filling
1 C. brown sugar
3/4 t. cinnamon
1/4 t. nutmeg
1/4 t. salt
1 & 1/4 C. milk
1 Tb. butter
1 & 3/4 C. pumpkin or squash.

Combine pudding mix, spices, sugar, salt, milk and butter in a saucepan. Mix well. Cook over medium heat until mixture comes to a full boil. Remove from heat. Cool 5 minutes, stirring several times. Add pumpkin and blend well. Pour into baked pie shell. Chill until firm. Top with whipped cream.

IDA WINTER

BEAVER FALLS PUMPKIN PIE

Mix together for 2 8-inch or 9-inch pies.

1 large can pumpkin
3 C. milk
1 C. brown or yellow sugar
4 eggs (Beat them first unless a blender is used to mix)
1/2 t. of salt
2 Tb. cinnamon
2 Tb. pumpkin pie spice

Bake in slow oven. Try 325 deg. for 45 min., then 300 deg. for 15 to 20 min., or until not soggy in the center. Test with a knife.

MARITA PHELAN

PUMPKIN CHIFFON PIE

2 t. unflavored gelatin
1/4 c. cold water
3 eggs
1 c. sugar
1/2 t. cinnamon
1/4 t. nutmeg
1/4 t. ginger
1/2 c. milk
1 & 1/4 c. pumpkin, mashed
1/2 t. salt

Soften gelatin in cold water. Beat egg yolks and add 1/2 c. sugar, the pumpkin, salt, spices and milk. Cook, stirring constantly until it begins to thicken. Add gelatin to hot pumpkin. Beat egg whites until stiff. Beat in the remaining sugar a little at a time. Fold egg white into pumpkin mixture. Pour into baked pie shell or graham cracker crust. Chill until firm. Serve with whipped cream.

GLADE MC QUARRIE

ORANGE FILLING CHIFFON PIE

3/4 C. orange juice
1 pkg. orange jello
1/2 C. sugar
juice of 1 lemon

Heat sugar and juices. Chill 1 can of morning milk and beat well. Dissolve jello in boiling juices and cool to jelling stage. Add to well beaten milk and pour into vanilla wafer lined pan. Chill for 4 hours. Crumbed wafers may be used on top.

OLENA HARRIS

CRANBERRY CHIFFON PIE

1 baked 9-inch pastry shell
1 Tb. unflavored gelatin
1/2 C. cold water
2 C. fresh cranberries
2 egg whites
1 C. sugar
1 Tb. lemon juice
1/4 t. salt
1 C. whipping cream
1 Tb. sugar

Prepare and bake the pastry shell; cool. Soften gelatin in water. In medium saucepan combine cranberries and softened gelatin. Bring to a boil; simmer 5 minutes, stirring often. Cool.

In a large mixer bowl combine egg whites, the 1 C. sugar, the lemon juice, salt, and cranberry mixture. Beat until mixture holds firm peaks, about 6-8 minutes; pile into pastry shell. Chill 4-5 hours. Whip cream and 1 Tb. sugar; spoon in circle atop pie. If desired drizzle a sauce on top of whipped cream.

EVA MICHAEL

STRAWBERRY RHUBARB CHIFFON PIE

1 pkg. (1 lb.) frozen rhubarb
1/4 C. water
2 Tb. sugar
1 (3 oz.) pkg. strawberry jello
1 (10 oz.) pkg. frozen strawberry halves
1/2 C. whipping cream
1 baked 9-inch pie shell

Simmer rhubarb, water, and sugar in uncovered saucepan for 5 to 10 min. Remove from heat. Add jello, stir until dissolved. Add frozen berries, stirring until they thaw and separate. Then chill until thickened. Whip cream and fold in. Pour into pie shell and chill until set. Garnish with whipped cream, if desired.

FRANCES CONWAY

SHIMMERING STRAWBERRY PIE

Crumb Crust:
20 square Graham Crackers, finely rolled (1 2/3 C crumbs)
1/4 C sugar
1/4 C softened butter

Thoroughly blend together Graham Cracker crumbs, sugar and softened butter. Pour into 9 in. pie plate; press firmly into an even layer against bottom and sides of plate. Bake in moderately hot oven (375 deg) 8 min. Cool.

Filling:
1 qt fresh strawberries
1 oz. pkg. cream cheese, softened at room temp.
1 C sugar
2 Tb cornstarch
Juice of 1 lemon

Wash and hull berries. Spread softened cream cheese over bottom of cooled Graham Cracker crust. Top with half of the berries. To other half of berries, add sugar and lemon juice. If necessary, add water to make 1 1/2 C liquid. Combine with cornstarch. Cook and stir over moderate heat, until thick and clear. Cool. Pour over berries and cheese. Chill. Garnish with whipped cream.

UNA PICKETT

PINK PARFAIT PIE

one 3 oz. pkg. strawberry flavored gelatin
3/4 c. boiling water
one 10 Oz. pkg. frozen strawberries (sliced)
1 pint strawberry ice cream
one 8-in. whole-vanilla wafer crust

Empty gelatin into blender, add boiling water, let stand ten seconds to soften. Cover, blend ten seconds or until dissolved.

Cut pkg. of frozen strawberries in half. Set aside half in dish for topping. Allow to thaw. Add other half to gelatin mixture along with the ice cream; blend until smooth, about twenty seconds. Chill 5 to 10 min. or until mixture mounds when spooned, stirring occasionally. Pile into cookie crust; chill three to four hr. or until firm. Garnish with whipped cream and remainder of strawberries.

VILATE J. THATCHER

FROZEN RASPBERRY PIE

1 graham cracker crust
8 oz. softened cream cheese
1/4 c. white corn syrup
1/2 c. powdered sugar
1 t. vanilla
2 10 oz. pkg. frozen raspberries, thaw & drain
1 c. heavy cream whipped

Whip cheese, syrup, sugar, & vanilla until creamy. Add raspberries, fold in whipped cream, pour into pie shell & freeze.

RAELYNN RAY
MYRTLE JORGENSEN

RASPBERRY RIBBON PIE

1 3 oz. pkg. raspberry gelatin
1/4 C. granulated sugar
1 & 1/4 C. boiling water
1 10 oz. pkg. frozen red raspberry

Dissolve gelatin and sugar in boiling water. Add frozen raspberries and stir until they thaw. Chill until partly set.

Meanwhile blend 3 oz. cream cheese (softened), 1/3 C. confectioners sugar (sifted), 1 t. vanilla, and a dash of salt. Gradually fold in 1 C. whipped cream. Spread half of the raspberry mixture in pie shell, then all of the cream mixture. Smooth rest of raspberry mixture on top. Chill until set.

RACHEL KEARNEY

ICE BOX PIE

2 Tb. gelatin
2/3 C. sugar
1 pt. whipping cream
1 C. cold water
4 eggs
1 C. milk
salt to taste
fruit (optional)

Dissolve gelatine in cold water. Make custard with sugar, egg yolks, milk and salt. Cook in double boiler for 15 minutes or until spoon is coated. Remove from heat and add dissolved gelatin. Blend gently. Set in a cool place until slightly thickened. Beat separately, egg whites and cream. Add vanilla and blend together. Fold into thickened custard and add small can of crushed pineapple or other fruit if desired. Stir occasionally to distribute fruit before putting into crust.

Crust. 1 lb. vanilla wafers, crushed finely. 1/3 C. sugar, 6 Tb. melted butter. Mix and spread in pie pans or others, saving a small amount to sprinkle over the top. Serves 12 to 14. Place in the refrigerator to chill and set.

NELLIE JUSTESEN

FUDGE SUNDAE PIE

1 C. sego milk
1 C. chocolate pieces
1 C. miniature marshmallows
1/2 t. salt

Stir over meduim heat until mixture completely thickens. Cool to room temperature line pan with vanilla wafers. Put layer of vanilla ice cream, then a layer of chocolate mixture in pan. Repeat. Freeze until firm, 3 to 5 hrs.

MARY E. ANDERSON

BANANA SPLIT PIE

1/2 C. butter (creamed)
1 & 1/2 C. powdered sugar (sifted)
2 eggs
3 bananas
1 sq. semi sweet chocolate (grate)
1/2 C. chopped walnuts
1 t. vanilla

Cream butter and powdered sugar until fluffy. Add eggs, one at a time, and beat for 3 minutes after each one. Add vanilla, chocolate and nuts. Slice 3 bananas in the bottom of graham cracker crust (baked and cooled). Pile filling over bananas and chill several hours before serving.

NANCY RADLOFF

INSTANT PUDDING CHEESE PIE

1 8 oz. pkg. philadelphia cream cheese
2 C. milk
1 small pkg. lemon, pineapple or vanilla instant pudding.
1 baked 9-inch graham cracker crust, cooled.

Place cream cheese in a bowl and stir until well softened. Add 1/2 C. of the milk a little at a time, blending until mixture is very smooth; then add remaining 1 & 1/2 C. milk and the pudding mix. Beat slowly with a rotary beater just until well mixed, about 1 minute. Pour into crust. Chill until set. May sprinkle the top with small amount of graham cracker pie crust crumbs, if desired. Makes 8 servings.

RHEA B. MAW

FRENCH CHERRY PIE

3 oz. Philadelphia cream cheese
1/2 C. powdered sugar (sifted)
1/2 t. vanilla

Cream the above together. Fold in 1 C. whipping cream, whipped. Pour into 9 inch baked pastry shell or graham cracker crust. Cover with 1 can (16 oz.) prepared cherry pie filling (or use prepared Blueberry filling) Chill thoroughly.

RHEA B. MAW

JELLO PIE

1 C. sugar
1 C. water
2 eggs
1 box jello, any flavor

Mix and boil, stirring, until thick. Remove from stove and cool. Whip 1 large can of chilled evaporated milk. Fold into jello mixture. Pour into vanilla wafer pie crust and chill.

ALMA TURNER

GERMAN SWEET CHOCOLATE ANGEL PIE

Meringue shell:

Combine 2 egg whites
1/8 t. salt
1/8 t. cream of tartar in mixing bowl.

Beat until foamy. Add 1/2 C. sugar, 2 Tb. at a time; beating often each addition until the sugar is blended. Continue beating until mixture stands in very stiff peaks. Fold in 1/2 C. finely chopped walnuts or pecans and 1/2 t. vanilla. Spoon into lightly greased 8 inch pie pan, glass, make a nest-like shell building sides up 1/2 inch above edge of pan. Bake in a slow oven (300 deg.) for 50 to 55 min. Cool to room temperature in oven.

Chocolate Angel Filling:

Place 1 package (1/4 lb.) Baker's German's Sweet chocolate and 3 t. water in a saucepan over low heat. Stir until chocolate is melted. Cool until thickened. Add 1 t. vanilla. Whip 1 C. whipping cream. Fold chocolate mixture into whipped cream. Pile into meringue shell. Chill 2 hr. before serving. Makes 6 to 8 servings.

PAT JOHNSTON

ROCKY ROAD PIE

12 oz. pkg. chocolate bits
1 whole egg
3 eggs (separated)
1 C. heavy cream (whipped)
2 C. miniature marshmallows
1 C. chopped walnuts.

Melt chocolate slowly over low heat; cool. Beat egg and 3 yolks until fluffly. Add chocolate slowly, mixing well. Beat 3 whites until foamy and add 1/4 C. sugar, beating to stiff peaks. Beat whipping cream and fold in chocolate mixture. Then fold in egg whites. Fold in marshmallows and nuts. Pile into cooled cooked graham cracker crust. Chill several hours and devour!

NANCY RADLOFF

FRUIT PLATTER PIE

2 sticks or 1 packet of pie crust mix
Clear OrangeSauce
1 pt. strawberries (reserve 6 whole berries), halved
1 can (20 &1/2 oz.) pineapple spears, drained
1 & 1/2 C. seedless green grapes
1 medium banana, peeled & cut into 1/4 inch slices
2 Tb. sugar

Prepare pastry for two-crust pie as directed on pkg. except--roll dough 1 inch larger than 14 inch pizza pan. Ease into pan; flute edge. Prick bottom and side of pastry. Bake 8 to 10 min. Cool.

Prepare Clear Orange Sauce. Arrange fruits in concentric circles in baked pastry shell, begin with strawberry halves around the edge. Place reserved berries in center; sprinkle fruits with sugar. Spoon some of the orange sauce over fruits. Cut pie into wedges; serve with remaining sauce.

Clear Orange Sauce:
Mix 1 C. sugar, 1/4 t. salt and 2 Tb. cornstarch. Stir in 1 C. orange juice, 1/4 C. lemon juice and 3/4 C. water. Cook over med. heat, stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Remove from heat. Stir in 1/2 t. each grated orange and lemon peel. Cool.

Serves 12 to 14.

LAURIE DAVIS SUNDQUIST

ENGLISH JAM TARTS

Make a light flaky pastry and cut out with pastry wheel, round circles with scalloped edges. Fit the round circles into muffin tins and bake until lightly browned. Remove from oven and when cold, fill with jam, marmalade or cooked pudding.

MARY & FLORA DUNN

PIE CRUST

3 C. flour (fluff, don't sift) 1 & 1/4 C. Crisco
1/2 t. baking powder 1/8 t. salt

1 egg)
8 Tb. cold water) beat all together
1 t. vinegar)

Fluff flour, salt, and baking powder. Cut in shortening with pastry blender or fork. Then add egg mixture. Mix lightly. On lightly floured surface, add 1/2 of the dough at a time. Flip dough on floured surface a few times if dough is sticky. Then roll out for pie. Makes a 10-inch double crust pie.

DEBBIE CLARK

PIE CRUST

2 & 1/2 C. sifted flour)
1/2 t. salt) Cut in shortening until very fine
1 C. shortening)

Add
1 egg well beaten)
1/4 C. cold water) Mix well & add to above
1 Tb. white vinegar)

For single crust bake at 450 deg. until barely brown. About 6 to 8 minutes.

LOLA MEEHAN

GOOD PIE CRUST NEVER FAILS

3 C. sifted flour 1 t. vinegar
1/2 t. salt 1 egg (beaten)
1 C. crisco 5 Tb. cold water

Work flour and crisco together until it is mealy or flakey. Combine vinegar, water and beaten egg. Pour into flour mixture and work lightly together. Flour brown paper lightly and roll out part of the dough to fit pie pan. Trim extra dough from edge and take more of the dough and roll it out for top crust of pie or if pie shell is wanted turn pie pan upside down and put pastry over pie pan. Be sure to take a fork and puncture some holes in crust before putting in oven to bake. Makes nice pie shell to fill anytime one wants a quick pie for desert.

MINNIE O. GOTTLIN

FOOLPROOF PIE CRUST
(XXXXX 5 star recipe)

4 C. flour
1 Tb. sugar
1 Tb. vinegar
1 & 3/4 C. shortening
2 t. salt
1 egg
1/2 C. water

With fork mix together flour, shortening, sugar and salt. In a separate dish beat remaining ingredients. Combine the two mixtures, stirring with fork until all is moistened. With hands mold dough in a ball. Chill at least 15 min. before rolling into desired shape. Dough can be left in refrigerator up to 3 days or frozen until ready to use. Makes 2 9-inch double-crust pies and 1 9-inch pie shell.

Note: Dough will remain soft in refrigerator and can be taken out and rolled at once.

JANET REID
FERNE SKOUSEN

OLD-FASHIONED PIE CRUST

Flour
Lard
Salt
Water

Sift flour into bowl, adding a pinch of salt. Rub lard into flour with fingers. Use only enough lard to make flour clump together. Then stir in water just until dough looses its crumbliness and becomes a soft ball, but not too sticky to roll out.

MARY H. MAC KAY

GRAHAM CRACKER PIE CRUST

1/4 C. butter
1/4 C. sugar
Cream together

7 double graham crackers, rolled into fine crumbs.
Mold in pie tin with spoon. Bake for 5 to 7 min. at 350 deg.

RHEA B. MAW
AMELIA MERL OHMART

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CUSTARD
(President. McKay Enjoyed)

6 eggs
1 qt. milk
8 Tb. sugar
1 t. vanilla
1 t. salt

Heat milk. Beat egg, sugar, salt, vanilla. Pour warm milk into egg mixture beating continuously. Pour into casserole dish (buttered), foam and all. Sit in pan of water and sprinkle with nutmeg. Bake at 350 deg. for 1 hr.

LINDA M. HAYES

BAKED CUSTARD

3 qt. baking dish--preheated or cold oven 325 degrees. Bake 1 to 1 1/2 hrs.

6 whole eggs or 8 egg yolks
3/4 C. sugar or honey
1/2 t. salt
4 C. milk, scalded
1/2 t. vanilla
nutmeg

Beat eggs slightly. Add sugar and salt, then milk and vanilla. Mix thoroughly. Pour into greased baking dish and sprinkle top with nutmeg. Place baking dish in pan of warm water and bake 1 to 1 1/2 hrs. To test, insert knife in center of pudding. If knife comes out clean, custard is done. Serves 6-8.

LOLA MEEHAN

OLD FASHIONED CUSTARD

3 c. whole milk
3 eggs
1/2 c. sugar
pinch salt
1 t. vanilla
or lemon extract

Beat all in blender as you would egg nog, pour into baking dish, sprinkle nutmeg on top and set dish in a pan of water. Bake slowly 300-325 deg. for one hour or until inserted knife comes out clean. Cool at room temp., then chill in refrigerater.

LOUISE LAKE

CUSTARD IDEA

When cooking custard, put a big marshmellow into cup before pouring the custard in. The marshmellow will rise to the top and melt.

COTTAGE PUDDING

1/4 C. butter or other shortening
1/2 C. sugar
1 egg, well beaten
1/2 C. milk
2 t. baking powder
1/2 t. salt
1 & 1/2 C. flour

Cream butter, add sugar gradually, and egg; mix and sift flour, baking powder and salt; add alternately with milk to first mixture. Turn into buttered shallow cake pan or individual muffin tins and bake in moderate oven (350 deg.) Serve warm with cherry sauce and a dab of whipped cream.

GLENNA H. RAYMOND

CHERRY SAUCE

1 C. sugar
4 Tb. flour
1/2 t. cinnamon
2 & 1/2 C. cherries and juice (sour, pitted)

Mix together sugar, flour, and cinnamon in sauce-pan. Stir in cherries and juice and cook over moderate heat, stirring constantly, until mixture thickens and boils. Add 2 Tb. butter.

GLENNA H. RAYMOND

RICE PUDDING

3 egg yolks
1 C. cooked rice
2 C. milk
1/2 C. sugar
1/4 t. salt
Grated rind of 1 lemon
3 egg whites
1/4 t. salt
1/3 C. sugar
1/2 t. vanilla

Beat egg yolks and add rice, 1/2 C. sugar, milk salt, and lemon rind. Bake in buttered baking dish set in pan of water for 30 min. in 375 deg. oven.

Add salt to egg whites and beat until soft mounds form. Slowly add the 1/2 C. sugar and continue beating until stiff. Add vanilla, spread on pudding and bake 20 min. longer in 350 deg. oven.

VELMA Y. McALLISTER

RICE PUDDING

1/2 C. rice
1/2 C. sugar
4 C. milk

Wash rice and add milk and sugar. Pour into greased baking dish. Bake slow oven 300 degrees 1 hr, stirring several times. Raisins and nutmeg may be added if desired. Continue baking 2 to 2 1/2 hrs. Two-thirds cup brown sugar may be used instead of granulated sugar. I always double this recipe to make sure I have enough.

FRANK B. FREEMAN

ARROZ CON LECHE (Rice with Milk)

1 cup rice
1 qt. milk
1 cup sugar
1/2 tsp. vanilla or 1 vanilla bar

Soak rice in the quart of milk, leaving it for 3 hours. Place it afterwards on a slow fire until it is cooked. Add the sugar and vanilla and let it boil a moment more.

A bit of lemon rind may be added in place of vanilla. Mixture should be somewhat thick and creamy. When it is cold, sprinkle with cinnamon.

ELENA MARIA LEMA

PUDIM DE LEITE - (BRAZILIAN PUDDING)

1 can Eagle Brand Milk
1 can evaporated milk (13 oz)
4 eggs
2 Tb grated parmesan cheese
1/2 t vanilla
1 Tb cornstarch

Combine all ingredients and beat well. Melt and caramelize 1 C sugar and coat bottom of casserole dish with it. Then carefully pour custard mixture. Place casserole in pan of water and bake at 350 deg. for 1 and 1/2 hr. Remove from oven, cool 5 min. and unmold while still warm. Then chill.

MARIA DOS SANTOS

QUINDINS
(BRAZILIAN DESSERT)

9/10 lb. sugar
1 & 1/2 C. water

Combine and boil to soft thread stage, stirring often. Remove from heat and add 2 Tb. butter, mix well. Let cool and add 16 egg yolks and 1 C. shredded coconut. Beat with wooden spoon. Pour into buttered muffin tins, place tins in pan of water and bake at 425 degrees for about an hour. Check frequently. If tops are getting too brown, then lower temperature to 350 degrees. Quindins are done when toothpick or knife inserted comes out clean.

DAISY VAN HELFTEREN

BAKED WHEAT PUDDING

2 eggs
2 C. milk
1/2 C. raisins
1 C. cooked whole wheat
1/3 C. brown sugar
1/4 t. salt

Beat eggs slightly, add salt and sugar. Add heated milk, raisins, and wheat. Nutmeg may be sprinkled on top. Bake at 325 deg. until set. Serve with cream or fruit sauce.

LAURA COWLEY BROSSARD

GLORIFIED BREAD PUDDING

1 pt. rich milk
1/2 C. sugar
2 Tb. melted butter
3 eggs
3/4 C. soft bread crumbs
1 t. vanilla

Scald milk (do not boil), add bread crumbs. Let stand while beating yolks of eggs and sugar. Add milk to eggs mixture, add melted butter and vanilla, then fold in beaten egg whites turn into an oiled pan, set pan in water and bake in 325 degree oven until custard is firm 50-60 min.
Sauce: 1 C. brown sugar, 1/4 C. cream, 1 t. melted butter and 1 t. vanilla. (do not cook sauce)

HARRIET WOOLLEY

WHOO-F

Mix 2 egg yolks, 3/4 C. sugar, and 1/2 C. milk. Cook 15 min. in double boiler, stirring frequently. Add 1 envelope gelatin dissolved in a little water and cook 15 min. longer. Cool mixture but don't set. Beat 2 egg whites and whip 1 & 1/2 C. cream separately. Add cooled gelatin mixture to whipped cream and fold in egg whites. Line pan with mixture of 1 C. graham crackers crumbs, 2 Tbs. brown sugar and 3 Tbs. melted butter. Pour in filling; top with crumbs, and refrigerate til set.

MAXINE LUNDELL

VATKATTU MARJAPUURO
(Finnish Recipe)

Liquefy 1 lb cranberries in blender (using about 1/2 C water per 1 C of berries) or put thru a food mill or boil and strain thru sieve.

Fill 2 qt. saucepan 3/4 full with this puree. Bring to boil and add sugar to taste. Slowely pour in some-what less than 1/2 C cream of wheat so that when it is cooked mixture is still rather thin (not too thick). When done pour into bowl and whip with electic beater until it cools and becomes a light pink color (about 10 - 15 min). Serve for dessert or breakfast.

ELLA OKSANEN

RANCH PUDDING

1/2 C. sugar
1 t. soda
1/4 t. cinnamon
2 Tb. melted butter
1 t. vanilla
1/2 C. raisins
1 C. flour
1/2 t. nutmeg
1 t. baking powder
1/2 C. milk
1/2 C. nuts

Spread batter in a greased pan, cover with sauce, bake 30 min. at 350 deg. Serve hot with whipped cream.

Boil together for sauce:
1 C. sugar
1 Tb. butter
2 C. water
1 t. salt

JENNIE McCONKIE

SPICE PUDDING

1 C. brown sugar
2 C. hot water
2 Tb. butter
1/3 C. raisins
2 Tb. butter
1/2 C. white sugar
pinch salt
1 C. flour
2 t. baking powder
1 t. cinnamon
1/2 t. nutmeg
1/4 C. milk

Mix first four ingredients. Put in 8 x 8 corning ware or metal baking dish and bring to a simmer on stove. Cream butter and white sugar and mash dry ingredients into it. Add milk. Drop stiff dough by spoonfuls into simmering syrup. Bake 20 min at 350 degrees.

JUDY HICKEN

POORMAN'S PUDDING

1 Tb. butter
1/2 C. sugar
1/2 C. milk
1 C. flour
1/2 t. soda
1/4 t. nutmeg.
1/4 t. cinnamon
pinch of salt
1 t. vanilla
1/2 C. raisins
1/4 C. nuts

Stir together and pour into greased casserole dish. Combine 1 C. brown sugar, 2 Tb. butter, 2 C. boiling water. Stir until dissolved. Pour on top of dough. Bake at 425 degrees, 30 min. Good with whip cream, vanilla ice cream or cream.

DIANE HATCH

CRANBERRY PUDDING

2 C. cranberries, cleaned, cut in half
1 & 1/3 C. flour
1/2 C. molasses, dark
2 t. soda in 1/2 C. hot water

Just mix together and steam in a bowl for 1 hr. Serve hot. Use this sauce and ice cream for an excellent entertainer.

Sauce:

1/2 C. butter
1/2 C. cream
1 C. sugar
1 t. vanilla

Cook until completely dissolved together.

JUDY TAYLOR

RELIEF SOCIETY CHRISTMAS PUDDING

6 C. Sugar
6 C. bread crumbs
12 eggs
12 C. raisins
6 C. dates
3 t. baking powder
3 t. cloves
3 t. salt
6 C. apples, cored and chopped
6 C. flour
6 C. suet
6 C. grated carrots
6 C. nuts
1 t. soda
6 t. cinnamon
3 t. nutmeg
6 t. vanilla

WELFARE SQUARE

CARROT PUDDING

1 C. potatoes
1 C. carrots
3/4 C. margarine
1 1/2 C. bread crumbs
1 C. raisins
1/2 C. nuts
1 C. flour
1 C. sugar
1 t. soda
1 t. baking powder
1 t. cinnamon
1/4 t. cloves
1/2 t. allspice
1/2 t. salt

This recipe is enough for 2 1-qt. bottles. Cream sugar and margarine very well. Mix together flour, baking powder, cloves, cinnamon, allspice and salt, let stand. Add nuts and raisins to creamed sugar and margarine. Grate carrots add to mixture; grate potatoes, put soda in potatoes and mix well, then add to mixture. Add dry mixture of flour and spices last and mix well. Grease bottles and fill 2/3 full with pudding, then seal bottles. Place in canner in warm water, bring to boil with water to neck of bottles. Boil 3 to 4 hours.

BLANCHE D. HAMMOND

CARROT PUDDING

3 C. bread crumbs
1 C. sugar (white or brown)
2 eggs
1 C. milk
1 C. carrots
1 C. raisins
1 t. cinnamon
1 t. nutmeg
1 t. soda
1 t. vanilla
2 Tb. butter

Beat eggs, milk, butter, sugar and vanilla together. Add to other ingredients. Cook 3 hrs. in double boiler.

WINONA OTT

DATE-NUT PUDDING

1 C. sugar
3 Tb. butter
2 whole eggs
2 Tb. flour
1/4 t. baking powder
1/2 t. vanilla
1 C. cut-up nuts
1 pkg. cut-up dates

Mix all together and bake in a shallow pan or pyrex dish well greased for 35 min. at 350 degrees. Spoon out and serve with whipped unsweetened cream.

LAVON CANNON

DATE PUDDING

1 C. sugar
1 1/2 C. flour
1 C. chopped nuts
1 C. chopped dates
1 C. milk
2 t. baking powder
1/2 t. salt

Mix above ingredients and pour into pan measuring 9 1/2" x 9 1/2". Pour over this a mixture of:
1 C. brown sugar and 2 C. boiling water.
Bake in moderate oven about 30 min.

DIANE SMART

PLUM PUDDING

1/4 C. suet chopped fine
1/4 C. molasses
1/4 C. milk
1/4 t. salt
1/4 t. soda
1/4 t. cinnamon
1/4 t. nutmeg
1 t. baking powder
1/2 C. raisins
1 egg well beaten
1/4 C. flour
1/8 t. allspice
1/4 C. currants
1/4 C. walnuts
1/8 C. dates

Mix together suet, molasses, egg and milk. Sift flour and otheringredients. Mix fruit and nuts with extra flour. Add both together in first mixture. Pour into a greased 1 lb. tin and steam 2 hrs. Fill mould 2/3 full. Place in perforated rack and steamer. Keep water boiling constantly. Grease top of mould as well as mould. Serves 6 small servings.

Sauce:
1 C. sugar
3 Tb. flour
1/8 t. salt
2 C. boiling water
4 Tb. butter
1 t. vanilla

VIOLA B. PARKINSON

ENGLISH PLUM PUDDING

3 or 4 pkgs raising & currants
5 or 6 eggs
2 1/2 boxes of dried bread crumbs
bottle mixed peel
milk enough to make thick batter, about 5 cups
1 1/2 bottles ground or chopped beef suet
1 C. brown sugar
1 t. cinnamon
1/2 t. ginger
1 t. nutmeg
1/2 C. molasses
1/4 t. soda
1/2 t. salt

Beat eggs and add to milk and mix together with other ingredients. Put the batter into large molds or pans. Cut several thicknesses of wax paper and put over each pudding and tie tightly around several times with string to keep out the water. Cut off the excess wax paper with scissors. Put the pudding in a large saucepan with enough water that when boiling will not boil into pudding. Check at intervals the water has not boiled out and add more water if necessary. Steam pudding for 4 hrs. and steam 2 more hrs. before serving. Serve with sauce.

Sauce:
2 C. canned milk with some water added, 2 or 3 Tb. sugar, 2-3 heaping t. cornstarch. mix the corn starch in a little water first and add to hot milk and sugar in saucepan just before it boils; and stir until it thickens. Serve hot over plum pudding. You can also add 1/2 t. vanilla.

MARY & FLORA DUNN

BATEMAN PLUM PUDDING

4 lb. seed raisins or currants
4 lb. seedless raisins
2 lb. citron peel
4 lb. suet
4 lb. brown sugar
3 lb. bread crumbs
1 lb. whole wheat flour
3 doz. eggs
2 Tb. nutmeg
4 Tb. cinnamon
1 Tb. ginger
1 Tb. cloves
2 c. white sugar
1 Tb. salt
2 lemons, ground

Mix brown sugar, with bread crumbs, flour & fruit. Mix in suet. Mix spices with white sugar & put all together. Stir in eggs a few at a time, add a little milk if needed, add salt & lemons. Line small bowl (mold) with greased and floured cotton cloth. Fill with pudding & tie. Repeat using as many cloths as needed to pour up all the pudding. Boil puddings until done abt. 2-4 hr. Then remove and let bags dry. Steam before serving.

CHLOE A. BRUCE

RICE & APPLE PUDDING

Use 2 qt . baking dish.
Put in double boiler:
3 C. milk
1/2 C. rice
1/4 t. salt

Cover & simmer 1 3/4 to 2 hrs. or until rice is entirely soft and mixture is quite thick. Butter baking dish. Just before rice is thick, cream together 1/2 C. butter, 1 Tb. grated lemon peel. Add gradually creaming until fluffy after each addition -- 1/3 C. sugar. Blend in thirds beating after each addition 4 egg yolks well beaten. Blend in rice and 1/4 C. dark seedless raisins. Set aside.

Wash, quarter, pare 3 med. apples. Cut in very thin slices. Set aside. Beat until peaks are formed 4 egg whites. Gently fold beaten egg whites into rice mixture. Turn 1/2 mixture in baking dish. Arrange apples. Sprinkle with 1 to 2 t. sugar. Put remaining rice in baking dish. Bake 60 - 65 min. at 325 degrees. After done sprinkle with confectioners sugar.

ALWINE KREFTER

APPLE HASH

1 C. finely chopped, peeled baking apple
1 Tb. sugar
1 Tb. fine dry bread crumbs
1/4 t. cinnamon
2 Tb. butter
2 Tb. whipped cream

Heat oven to 325 degrees Place chopped apple in a buttered 2 C. individual baking dish. Sprinkle with sugar, bread crumbs, and cinnamon. Dot with butter. Bake 15 min, until top is browned. Top with whipped cream. Serves one.

CYNDY CADENHEAD

APPLE COBLER

Johnathan apples. Just make regular pie dough roll out for a deep dish of some sort, Pyrex. Make it big enough so the dough is about 2 or 3 in. over the side. Put 1 C. sugar and about 1/2 C. flour on the bottom of the dough. Work it all together good, put in sliced peeled apples heaped up. Put about another cup sugar on top of apples, sprinkle with cinnamon and two or three slices of butter and fold over the dough on the top of apples and bake at 350 oven till apples are done.

RUTH ROWLEY

APPLE PUDDING

1 C. sugar
1 egg
1/2 C. chopped nuts
1/4 C. soft margarine
2 C. shredded apples
1 C. sifted flour
1 t. cinnamon
1/2 t. salt

Cream butter, sugar and egg. Add apples, stir, then add dry ingredients. Mix well and bake at 325 for 45 min.

ELLA COX

APPLE SLIP

6 apples, grated. Boil together while making dough
1 C. sugar and 2 C. water in baking pan.

Dough:
2 C. flour
1/2 C. sugar
2 Tb. baking powder
2 Tb. shortening
enough milk to roll 1/2" thick. Cover with grated apples sprinkle with cinnamon, dot with butter. Roll tight like a jelly roll then cut in 1 1/2" pieces. Place on end in syrup 1/2" apart. Bake until brown in oven at 350 degrees. Serve hot with whipped cream.

NADA SIMPSON

RAISIN-NUT APPLES

10 baking apples
1 1/3 cup brown sugar
2/3 cup butter or margerine
2/3 cup chopped walnuts
1 cup raisins

Cut apples in halves, from stem to base. Core and hollow out cavity in each half. Cream brown sugar and butter. Add walnuts and raisins. Fill apple hollows with mixture. Place in baking pan or dish. Cover bottom of pan with water and pan. Bake in 350 degree oven for 35 minutes or until tender. Syrup which collects in the pan can be boiled and poured over apples. If apples are baked uncovered, liquid collecting in pan may be used for occasional basting.

CAROLYN PETERSON

APPLE CRISP

Part One
1/2 c. flour
1/2 c. oatmeal
1/2 c. brown sugar
1/8 t. baking powder
1/8 t. baking soda
1/2 t. salt
1/4 c. butter
Mix well, blend as for pie crust.

Part Two
4 c. apples sliced
1/3 c. white sugar
1/2 t. cinnamon
2 Tb. butter
Mix well, place in dripper pan.

Sprinkle part one over part two. Bake 350 deg. for 45 min. Serve with whipped cream. Serves 12.

VERA BULT

APPLE SAUCE

Peel and core 10 apples, cut into quarters and place in 1/4 C. of water in a deep pot. Let boil for about 20 min., then add 1 & 1/2 Tb. cinnamon and 1 & 1/2 C. of sugar (white or brown). Stir often and cover for about 1 hr. or until soft. Mash and add two cloves, more sugar and cinnamon to taste, also adding 1/4 C. of water. Let simmer for 1/2 hr. to 1 hr. and serve hot or cold.

LINDA WAHRER

DANISH APPLE CAKE

Make fresh apple sauce or use canned applesauce. Line a deep bowl with graham crackers and put on layer of apple sauce. Then alternate 2 to 4 layers. Top with 1/2 pt. whipped cream.

KATHERINE DROWN

FRESH FRUIT COBBLER

Arrange in square pan 3 C. any fruit (fresh or canned) Sprinkle with 2/3 C. sugar, 3 Tb. flour, 1/2 t. cinnamon.

Sift together in bowl, 1 C. sifted flour, 2 Tb. sugar, 1 1/2 t. baking powder, 1/2 t. salt.

Add 1/3 C. soft shortening or oil, 3 Tb. milk, 1 egg.

Stir with fork until blended. Drop by spoon fulls over fruit. Bake 25 to 30 min at 350 degrees.

JUDY MILLER SIEBACH

SIANA LOLOI
(Bananas in Coconut)

Use bananas which have turned yellow with brown freckles. Break or slice into 1/2-inch thick pieces. Put in pan and barely cover with water. Put in an equal amount of coconut cream which is obtainable at Health Food stores, and let boil a few min. To make richer, all coconut cream can be used without any water.

HELENE S. FAKATOU

CRUNCHY RHUBARB CUP

1 C. sifted flour
1/4 C. brown sugar
1 C. rolled oats
1/2 C. melted margarine.

Combine for crust and pack into ungreased 7 x 11" pan.

Filling: (Beat and place on crust)
3 C. fresh rhubarb (cut 1" pieces)
1 C. sugar,
1 t. salt
3/4 t. cinnamon
1/8 t. nutmeg,
2 egg yolks

Bake 400 degrees for 30 min.

Meringue: Add 2 drops red food color to 2 egg whites. Beat until frothy. Add: 1 Tb. sugar, gradually. Beat into peaks. Spread on top baked pie. Bake 325 for 15 min.

PEGGI SCHOENICK

BLUEBERRY PUDDING

Contributed to the Congressional Cook Book by Eleanor Roosevelt.

Cut crusts from slices of white bread. Line bottom of casserole or china bowl (size and quantity depends on number to be served.) Pour in cooked and sweetened blueberries to cover bottom, then add more slices of bread and more blueberries, alternating until dish is filled. Put in ice box for several hr. so berry juice will soak through bread. Serve with plain or whipped cream.

NETTIE PARKINSON SMOOT

CHERRY PUDDING

1 C. sugar
1 C. flour
1 C. cherries & juice (1/2 C. juice and enough cherries for one cup)
1 C. nuts
1 egg
1 t. soda

Mix dry ingredients, add egg (beaten) and juice. Mix well, add butter and soda which has been dissolved in t. of water. Add nuts and cherries. Bake 30-40 min. at 400 deg. in bread loaf pan.

Sauce:
1 C. brown sugar
1 C. water
1 t. vanilla
1 t. butter
pinch of salt
1 Tb. flour rounded

Cook (simmer few min.) pour over pudding while hot and the otherhalf on pudding when served. (Poke holes in pudding with fork for sauce to go in.) Top with whipped cream or ice cream.

Note: Don't use pie cherries, just regular sweet home-canned cherries.

PEGGY PROCTOR

CHERRY DESSERT

Mix and press into dish: 1 1/2 C graham cracker crumbs 1/2 cube margarine and 1/4 C powdered sugar.

Cream together with mixer: 1 large pkg philly cream cheese, 1 C powdered sugar. Whip 1/2 pt whipping cream, fold all together and pour over graham cracker crust. Then pour 1 can Wilderness Cherry Pie filling on top. Let stand in refrigerator.

NOREEN NISH

CAKE DELIGHT

Pour and spread smooth: 2 cans pie filling (blueberry, apple, cherry) into a 9x12 pan.

Spread package white cake mix evenly over filling. Melt 1 1/2 cubes of butter or margarine and drizzle over cake mix.

If desired, top with broken pecan pieces. Bake until crust in brown, at 350 deg. about 50 min.
Serve warm or cold with whipped cream or ice cream.

ETTA R. GRANT
EMMY HANDLEY

FRUIT COCKTAIL DESSERT

Mix together:
1/2 t. salt
1 C. sugar
1 egg
1 C. flour
1 t. soda
1 #2 1/2 can fruit cocktail (drained)

Spread into oblong pan 9 x 13 and cover with topping of:
1/2 C. brown sugar
1/2 C. chopped nuts

Bake at 325 degrees for 40 min.
Serve with whip cream topped with cherry or with sauce:
2 1/2 C. water, 1/2 C. sugar, 1 pkg lemon pie filling.
Serves 15-20.

MARGARET BROWN
HARRIET DESPAIN (By Jane Campbell)

SAILOR'S DUFF

1 egg white beaten stiff
2 Tb. sugar
1/2 C. dark baking molasses
1 1/2 C. flour
1 t. soda dissolved in 2 Tb. of hot water
1/2 C. boiling water

Mix in order given and beat well. Pour in buttered pan and steam exactly one hour.

Serve steaming hot with following dressing:
Scant 1/2 C. sugar, 1/2 Pt. cream (whipped & flavored with vanilla)

ADA MAE HOLBROOK

ZELDA'S DESSERT

1 Tb. butter
1/2 C. sugar
1 t. vanilla
1 C. flour
1/2 C. milk
1/2 t. salt
3/4 t. soda
1/2 t. nutmeg
1 t. baking powder
1 C. raisins
broken nuts.

Mix together into batter and pourinto greased pan.

Sauce: 1 C. brown sugar
2 Tb. butter
2 C. boiling Water

Stir until dissolved and pour over batter. Bake 1/2 hr. in 350 deg. oven. Serve with whipped cream.

ELLEN STEELE

CAPIROTADA
(Mexican Pudding)

Toast old bread on both sides, cut in squares, butter on both sides, line a casserole on bottom. Add washed raisins, almonds and piece of cheese, add layer of toast, repeat three times, add a thin syrup made of brown sugar and water boiled. Place in oven and bake slowly a couple hours. Serve with whipped cream.

LILLIAN COLLETTE

BAKED INDIAN PUDDING
(New England Recipe)

1/2 C. cornmeal
1/2 C. molasses
1/2 C. milk
1 egg
1/2 t. salt
1/8 t. ginger, optional

Beat together and stir this mixture into 2 & 1/2 C. scalded milk. Also, stir in 1/2 C. raisins. Cook, stirring, until it thickens. Then pour into greased casserole and bake 2 hr. in slow oven, 300 deg. Serve with cream, whipped cream, or ice cream.

MAY BRADLEY MORTON

ORANGE SHELLS

Place nice large oranges in boiling water 10 min. remove, cut in 1/2 and slip out the orange. It comes out easy. Save all orange shells in plastic bags for: Cornstarch pudding or pkg. vanilla pudding, use frozen orange juice for liquid. Pour into cool orange shell, top with meringue and bake till light brown.

AMELIA MERL OHMART

PINEAPPLE DESSERT

1 No. 2 1/2 can crushed pineapple
1 cube margarine
1 pkg. orange cake mix
nuts (optional)
whipped cream

Spread pineapple in bottom of baking dish. Sprinkle cake mix over pineapple. Thinly slice margarine on top. Add nuts if desired. Bake 40 min at 325 deg. Can serve either warm or cold with whipped cream.

TASMA P. DANSIE

BAKED PINEAPPLE

1 lg. can sliced pineapple
1/2 C. brown sugar
1/4 C. white sugar
1 Tb. (rounded) flour
2 Tb. butter

Drain juice from pineapple, save. Arrange pineapple slices in baking dish, they can be lapped over each other. To the juice add the butter and brown sugar. Add flour to white sugar, mix well and add to juice. Stir well. Cook on top of stove until boils about 2 min. Cover pineapple slices and bake about 35 min. Juice should be thickened or jelled but not thick.

MARY MARLER HOWARD

GERMAN CHEESECAKE

2 1/2 C. flour
1/2 C. sugar
2 eggs
1 square butter or margarine (soft)
3 t. baking powder

Sift flour and baking powder in a bowl. Make a well in the middle and add sugar and eggs. Make a soft paste with sugar, eggs and part of the flour. Cut butter in small pieces on top of flour and knead into a soft, shiny ball. Grease a 10" (2" deep) round cake pan and spread dough into the bottom bringing it up to the sides of the pan to form a shell.

Topping:

1/2 Sq. butter or margarine
3/4 C. sugar
4 eggs (separated)
2 lbs. cottage cheese (dry)
1 C. raisins (optional)
1 t. vanilla
1 t. baking powder
3 Tb. cornstarch
juice and rind of 1/2 lemon

Press cottage cheese through a sift or strainer. Add egg yolks and sugar and beat until light and fluffy. Add the rest of the ingredients. Beat the egg whites until stiff and fold into the cheese mixture. Spread mixture into the dough shell making sure that the middle is slightly higher. If desired sprinkle 1/3 C. sliced almonds on the top. Bake in 350 - 375 deg. oven for 1 hr. After heat is turned off, open oven door and let cake cool for 15 to 20 min. (After taking it from the oven, do not place in a drafty place.)

EVA MICHAEL

SURPRISE CHEESECAKE

2 Tb. unflavored gelatin
1/2 C. sugar
1/4 t. salt
1 C. reliquefied non-fat dry milk or skim milk
1 t. grated lemon peel
3 C. cream-style cottage cheese, sieved
1 Tb. lemon juice
1 t. vanilla
2 egg whites
1/4 C. sugar
1/2 C. non-fat dry milk
1/2 C. ice water
1/3 C. fine graham-cracker crumbs
Dash each cinnamon and nutmeg

Thoroughly mix gelatin, 1/2 C. sugar, and salt. Beat together egg yolks and milk; add to gelatin mixture and cook and stir over low heat, until gelatin is dissolved. Remove from heat and add lemon peel; cool. Stir in cottage cheese, lemon juice, and vanilla. Chill, stirring occasionally, until mixture mounds, when spooned. Beat egg whites until soft peaks form; gradually add 1/4 C. sugar and beat to stiff peaks. Combine dry milk and ice water; whip until stiff peaks form. Fold egg whites and whipped milk into gelatin mixture.

Combine graham-cracker crumbs and spices. Sprinkle half of crumb mixture over bottom of an 8-inch spring-form pan. Pour in cheesecake mixture. Sprinkle top with remaining crumbs. Chill until firm. Serves 12 with 160 calories per serving.

NANCY FOSTER

CHEESE CAKE

Crust:
1 1/2 C. graham cracker crumbs
1/8 lb. melted butter
2 Tb. sugar

Mix together and place in pie tin - put in fridge over night.

Filling:
3/4 lb. cream cheeze (4 pkg.)
2 eggs beaten
1/2 t. vanilla
1/2 C. sugar
dash cinnamon

Add sugar to eggs, vanilla, cheese. Add cinnamon and fill crust. Bake 20 min, 375 deg. and cool.

Topping:
3/4 pt. sour cream (whip)
2 Tb. sugar
1/2 t. vanilla

Mix - put on cake after cooling slightly and bake 7 min at 375 deg. Cool in fridge. Serve cold.

PEGGY PROCTOR

CHOCOLATE CHEESECAKE

Crumb Crust:

1 pkg. (8 & 1/2 oz.) chocolate wafers
1/3 C. melted butter or margarine
2 Tb. granulated sugar
1/4 t. nutmeg

Cheese Filling:

3 eggs
1 C. granulated sugar
3 pkg. (8 oz.) cream cheese, softened
1 t. vanilla
2 pkg. (6 oz.) semi-sweet chocolate pieces, melted
1/8 t. salt
1 C. dairy sour cream

1. Preheat oven to 350 deg. Make crumb crust: crush chocolate wafers into fine crumbs. In med. bowl, combine with melted butter, 2 Tb. sugar, and the nutmeg. Mix until well combined.

2. Press evenly over bottom and side (to 1/2 inch from the top) of a 9-inch springform pan. Refrigerate until needed.

3. Make cheese filling: in lg. bowl of electric mixer, at high speed, beat eggs with 1 C. sugar until light and fluffy. Beat in cream cheese until mixture is smooth.

4. Add melted chocolate, vanilla, salt, and sour cream; beat until smooth.

5. Turn into crumb crust and bake 1 hr. or until cheesecake is just firm when pan is shaken gently.

6. Cool cheesecake in pan on a wire rack. Then refrigerate, covered, over night.

Garnish:

1/2 C. heavy cream
2 Tb. confectioner's sugar

7. Beat heavy cream with confectioner's sugar just until stiff. Remove the side of the springform pan, gently.

8. Decorate outer area of cheesecake with the whipped cream. (Put whipped cream through a pastry tube with a decorative tip for an elegant touch.) Keep cold until ready to serve. Very rich and serves 16 to 20.

CLAUDIA SUMMERHAYS

LEMON CAKE TOP PUDDING

1/4 C. flour
1 C. sugar
1/4 t. salt
1/4 C. lemon juice
1 C. milk
2 egg yolks (beaten)
2 egg whites (stiffly beaten)

Sift together flour, sugar and salt. Stir in lemon juice, egg yolk and milk. Blend these together then fold in stiffly beaten egg whites. Pour into 1 quart baking dish. Set in a pan of hot water 1 inch deep. Bake 350 deg. for 50 min.

CRIS RAWE

LEMON SPONGETTE DESSERT

1 C. sugar
2 Tb. butter
4 Tb. flour
pinch of salt
3 eggs
1 1/2 C. milk
juice & grated rind of
1 1/2 lemons

Cream butter, add sugar, flour, salt, lemon juice and rind. Stir in beaten egg yolks mixed with milk. Fold in stiffly beaten egg whites. Pour into greased custard cups and set in pan of hot water. Bake 30-35 min. in 375 deg oven. Top with whipped cream. Serves 6.

JEANNE WHORNHAM

LEMON DESSERT

Place one large can of Carnation evaporated milk unopened in pan, cover with water and boil about 10 min. Then refrigerate all day until very cold. Dissolve 1 small pkg. lemon jello in about 1/2 C hot water. Add grated rind and juice of one lemon plus 3/4 C. sugar. Chill till thick and syrupy, then beat till light and fluffy. Whip the can of evaporated milk and fold into lemon mixture. Can add pineapple tidbits. Put layer of graham cracker crumbs or vanilla wafer crumbs in bottom of large 9 X 13 inch pan (pyrex if possible). Pour in fluffy lemon mixture, cover with crumbs and chill until set.

ROSE THOMAS
VERA J. ELLIS
ELLEN STEELE

LEMON FLUFF
(Fromage - Danish)

3 egg yolks whipped well with 1 C. sugar, add
2 t. grated lemon & orange peel
juice of 1 lemon and 1 orange
Dissolve 1 envelope gelatine in 1/2 C cold water
in double boiler.
Heat until completely dissolved, add to egg mix,
set into fridge.
Whip 1/2 pt. cream, add to mix when it begins to
thicken... whip egg whites real stiff and fold into
mix and watch by stirring carefully so it won't separate.

ERNA CORELLI

LEMON DELIGHT

Yolks of three eggs (well beaten) add juice of 1 1/2 lemons and 1/2 cup sugar. Cook until thick, let cool. Stir into 3 beaten egg whites (whites form a point) then add mixture to 1 1/2 cups of whipped cream to which two Tbs. sugar has been added. Line refrigerator tray with rolled graham crackers, pour mixture in tray and cover with more graham cracker crumbs. Freeze four hrs.

Pineapple also makes a good change.

Serves 6 - 7. Or makes one tray.

MARCIA GREENHALGH

ANGEL FOOD DELIGHT

2 C. milk
1 C. sugar
2 egg yolks (beaten)

Cook to creamy consistency (in double boiler). Add, when cool, 1 pkg. lemon Jello which has been dissolved in 1/2 C. hot water (use pineapple juice as part of liquid). Let cool and add 2 egg whites beaten, 1 can crushed pineapple (drained), 1 C. chopped nuts, 1/3 C. marschino cherries cut fine, add 1/2 pt. cream whipped.

Break angel food cake into bite sized pieces and put filling over it. (Use 8" cake.) Let stand at least 4 hrs. or overnight.

Use a pyrex dish about 8 x 12". Serves 8.

JEANNE WHORNHAM

LEMON ANGEL DESSERT

1 pkg. prepared lemon pie filling. Cut angel food cake into three horizontal layers. Spread half the lemon filling between layers. Fold remaining filling into whipped cream and frost top and sides. Chill 1 hr. before serving.

ADA FISH

CONSCIENCE CAKE

1 & 1/2 Tb. unflavored gelatin
1 & 1/2 C. cold water
2 slightly beaten eggs
1 & 1/2 t. non-caloric liquid sweetener
1 t. grated lime peel
1/4 C. lime juice
1/2 C. non-fat dry milk
1/2 C. ice water
1/4 C. sugar
Few drops green food coloring
15 sm. or single lady fingers or sponge cake cut into lady finger size
2 oranges, sectioned

Soften gelatin in cold water, stir in eggs. Cook and stir over low heat until gelatin dissolves. Remove from heat. Add the sweetener, lime peel, and juice; chill until partially set. Mix non-fat dry milk with ice water; whip until soft peaks form. Gradually add sugar, beating to stiff peaks. Fold into gelatin mixture. Tint to pale green with food coloring. Line an 8 & 1/2 x 4 & 1/2 x 2 & 1/2 inch loaf dish with lady fingers, allowing a little space between them. Pile in lime mixture, chill until firm, several hr. or overnight. Unmold and garnish with orange sections. Serves 8 with 125 calories per serving, including 2 orange sections.

NANCY FOSTER

GEORGE WASHINGTON PIE
(Boston Cream Cake)

2 eggs
1/4 t. salt
1 C. sugar
1 t. vanilla
1/2 C. milk
1 Tb. butter or margarine
1 C. sifted flour
1 t. baking powder

Set oven for 350 degrees, mix ingredients together and bake in two eight inch layer cake pans 20 to 25 min. Cool. Make a lemon pudding mix, put between cake layers. Cover cake with 1/2 pt. whipped cream.

Variation: put layers together with rasberry or strawberry jam. Dust top with confectioner sugar.

KATHERINE DROWN

BOSTON CREAM PIE

Cream Part --
1 pt. milk. Let come to a boil. Break 2 eggs into a dish, add 1 C. of sugar and 1/2 C. of flour previously mixed and after beating it well, stir it into the milk just as it commences to boil. Add 1 ounce of butter and keep stirring one way until it thickens. Flavor with vanilla or lemon.

Crust Part --

3 eggs beaten separately
1 C. sugar
1 1/2 C. sifted flour
1 lg. t. baking powder
2 Tb. milk or water.

Divide the batter in half and bake on 2 medium sized tins. Bake in a quick oven to a straw color. When done, cool and split each one in half with a sharp knife, and spread half of the cream between each.

CARRIE KEARNS

DESSERT CREPES

1 C. sifted flour
pinch of salt
1 1/2 C. milk
4 Tb. sugar
4-5 eggs, beaten
1 Tb. melted butter

Combine flour, sugar and salt in a bowl. Beat together the eggs and milk. Stir into flour mixture and beat until smooth. This can be done on low speed of a mixer or with a wire whisk. Stir in melted butter. Let mixture stand for at least 2 hrs. before cooking.

Heat a small skillet, about 5 1/2" diameter, over medium high heat.

When skillet is hot add 1/2 t. butter and swirl around pan to cover sides and bottom.

Pour in 1 full Tb. batter. Rotate and tilt pan very quickly to spread batter over bottom of skillet. This must be done before batter has a chance to set.

Cook crepe about 1 min, or until it is set and browned on one side. Loosen sides with spatula and flip crepe over quickly with the fingers. Lightly brown second side. The second will not brown as nicely as the first, so it is usually turned inside when it is rolled or folded.

Roll crepes, fold them in quarters, or stack them on top of each other. They may be served immediately with a sprinkle of confectioners' sugar, fresh fruit or a sauce. Makes 20-24 crepes.

PEGGY PROCTOR

CHEESE BLINTZES

Make a French pancake batter. Sift 3/4 C. all purpose flour. Then resift with 1/2 t. salt, 1 t. baking powder, 2 Tb. powdered sugar.

Beat 2 eggs. Add and beat 2/3 C. milk, 1/3 C. water, and 1/2 t. vanilla. Add to dry ingredients with a few swift strokes. The lumps will take care of themselves.

Use a 6 inch skillet. Fry very thin cakes on one side only until the top is bubbly. Place them on a tea towel browned side up. Then prepare the following filling:

1 & 1/2 C. smooth, rather dry cottage cheese (12 oz.)
1 egg yolk
1 t. soft butter
1 t. vanilla

Place about two tablespoons of filling on the center of each pancake. Roll edges over 2 sides. Blintzes may be covered and kept in cool place for awhile or put in frying pan and cooked to a golden brown a few at a time in oil or butter. Serve them hot. You may serve them with sour cream or sugar and cinnamon.

This is a special Jewish dish for brunch or dessert.

KAY HOUGHTON

20th CENTURY TRIFLE

8 sponge dessert cups
1 6 oz. can frozen orange juice concentrate, defrosted
1/2 to 2/3 C. blackberry jelly
2 C. stirred custard, chilled*
1/4 C. toasted sliced almonds

Place dessert cups on serving plates or platter. Spoon orange juice concentrate over dessert cups and allow to stand for about an hour.

At serving time, put 1 Tb. jelly in center of each. Pour 1/4 C. custard over each and top with a sprinkling of almonds. 8 servings.

* Stirred Custard: Combine in top of double boiler 3 slightly beaten eggs, 1/2C sugar, 1/4 t. salt, and 2 C. scaled milk. Cook in double boiler, over hot, not boiling water, stirring constantly.

As soon as custard coats metal spoon, remove from heat. Cool at once -- place pan in sink or bowl of cold water and stir a minute or 2; add vanilla. Chill.

FLORENCE B. COVEY

NEW ZEALAND TRIFLE

2 C. vanilla custard or pudding
1 lg. pkg. jello (any flavor) strawberry good
2 C. cake cubes (1 cake mix pkg.) angel food or sponge
2 C. drained, sweetened fruit, cut in pieces
(fruit cocktail, frozen strawberries, etc.)
whipped cream or dream whip, etc.

In large dish put: cake pieces and pour jello and fruit over cake. Let set into cake. When set add cooled pudding topped with whipped cream and garnish with cherries, etc.

BARNEY WIHONGI

CREAM PUFFS

1/2 C. butter
(1 1/2 cubes margarine)
1 C. hot water
4 eggs
1/2 t. salt
1 C. flour

Bring water to the boiling point and add butter. Bring them both to boiling point, and remove from heat. Add flour and salt mixture immediately, all at once, and stir rapidly until mixture leaves the sides of the pan, about 1 min. Let stand about 2 min.and add room temperature eggs, one at a time, beating each until thoroughly blended into paste mixture. Drop by spoonfuls on greased sheet about 2 inches apart. Bake 450 degrees until golden brown and doubled in size, about 15 min. Turn off oven for about 10 more minutes and remove.

CREAM PUFF FILLING

3 Tb. corn starch
1/3 or more cups sugar
1/8 t. salt
1/2 C. cold milk
1 1/2 C. milk scalded
1 t. vanilla.

Mix corn starch, sugar, salt and cold milk. Gradually add to hot boiling milk. Cook until thick, about 15 min. Remove from heat and add vanilla. Pour into cream puff shells while mixture is still hot.

RUTH ROWLEY

CREAM WHIPPING HINT

Slip a piece of wax paper over handle of beater and down around bowl in which cream is being whipped to prevent spattering.

VIRGINIA JONES

DELMONICO PUDDING

2 C. milk
3 eggs beaten separately
1/2 C sugar added to yolks
1 pkg. knox gelatine, dissolve in
1/2 C cold milk
8-10 macaroons
3/4 - 1 C. chopped nuts
1 med. can crushed pineapple
1 med. or small bottle marschino cherries (chopped)
1/2 C. whipping cream
1/2 lemon, juice

Bring 2 C. milk to a boil, add yolks and sugar to boiling milk. Add gelatine and 1/2 C. milk to egg and milk mixture, stir constantly until begins to thicken. Remove from heat and cool. Then add the beaten egg whites with a little salt added. Add the whipped cream, vanilla and lemon juice.

While custard is cooling, sprinkle chopped nuts and crumbled macaroons in bottom of square dish or pan. Next pour in the crushed pineapple and chopped cherries. Add the custard and set in refrigerator over night.

VESA C. MARLER

CHOCOLATE ICEBOX CAKE

2 bars of German chocolate. Melt in top of double boiler. Then add:

2 Tb. warm water
2 Tb. powdered sugar
4 eggs, separated
1 C. cream, whipped
1 t. vanilla
Vanilla wafers or lady fingers

Melt chocolate. Add warm water and stir well. Add sugar. Stir. Then add egg yolks one at a time and stir well after each addition. Take from stove and fold in beaten egg whites. Let cool. Whip cream, add vanilla. Add to cooled chocolate mixture. Put layer of vanilla wafers close together in a 10x6 inch pan. Pour half of mixture over. Sprinkle with chopped nuts or coconut. Another layer of wafers, more chocolate. Then sprinkle with chopped nuts for top. Set in refrigerator 8 to 12 hours or longer. (Cover so as not to crust). Serve with whipped cream or ice cream. Cut in squares.

DELILAH H. BROWN

POTS DE CREME

3/4 C milk
1 C (6 oz pkg) semi-sweet choclate bits
1 egg
1 t. vanilla
pinch of salt
2 Tb. sugar

Heat the milk just to the boiling point. Place all the other ingredients in the blender and add the hot milk. Blend at low speed for 1 min. Pour into custard cups filling about 2/3 full and chill several hours. May be garnished with whipped cream.

MADGE TAME

CHOCOLATE PEPPERMINT DESSERT

1/2 lbs. marshmellows
1 pt. whipping cream
1 pkg. chocolate wafers
1 C. milk
5 drops peppermint flavoring
green coloring.

Put milk and marshmellows in double boiler, heat until marshmellows are melted. Cool. Whip cream and tint a pale green, then fold into milk mixture. Add flavoring, roll wafers fine, oil pan 8x8. Line with 1/2 wafers crumbs. Cover with pudding mixture, then cover with remaining crumbs. Cover with foil and chill 24 hr. Serves 8-10.

HARRIET WOOLLEY

PEPPERMINT DESSERT

Mix together:

1 pt. whipping cream
36 marshmallows, cut up
1 C. chopped nuts
10 4-inch peppermint sticks, finely crushed

Then mix:

20 crushed graham crackers
1/4 cube melted butter

Put 2/3 of this in bottom of pan. Put in peppermint mixture and sprinkle remainder of cracker crumbs over it. Let stand at room temp. for 30 min. and them put in refrigerator.

MARIE ZOLLINGER

ROCKY ROAD DESSERT

Place in 12 x 8" pan: 1 small angel food cake broken in pieces. Sprinkle with chopped walnuts.

Melt 1 pkg. chocolate chips in double boiler. Cool. Add 2 beaten egg yolks; 2 beaten whites of 2 eggs. Fold in 1 pt. whipped cream. Pour mixture over cake and nuts. Refrigerate over night. Serves 12.

ERMA BLACKHAM

CHOCOLATE CHIP TORTE

1 pkg. dates (1/2 lb.)
1 C. boiling water
1 t. soda
1 C. sugar
1/2 C. butter
1/2 C. oil
1 t. vanilla
2 eggs
1/2 t. salt
1 & 3/4 C. flour
2 Tb. cocoa
1 pkg. chocolate chips

Chop dates and add boiling water and soda. Let cool and cream butter, oil, and sugar. Add salt and vanilla. Add beaten eggs. Alternate flour and date mixture to above mixture. Pat batter into greased 9 x 13 inch pan. Sprinkle batter with chocolate chips and nuts. Bake at 350 deg. for approx. 35 min.

SUSAN AND NADEAN STEFFEN

CHEESE SQUARES

1 C. graham cracker crumbs
3 Tb. sugar
1/4 C. softened butter
1 pkg. cream cheese
1/2 C. sugar
1/8 t. salt
1/2 C. milk
1 t. lemon juice
1 t. vanilla
1 1/2 C. thawed Cool Whip

Combine crumbs and 3 Tb. sugar, add butter; mix well. Press firmly with spoon over bottom and sides of 8 inch square pan. Bake at 375 degrees for 8 min. Cool.

Beat cheese until smooth and fluffy. Add 1/2 C. sugar gradually, beating constantly. Add salt. Blend in milk, lemon juice and vanilla. Then blend in Cool Whip. Spoon into crumb lined pan.

KATHERINE BOTTINI

ENGLISH TOFFEE PUDDING

2 squares bitter chocolate
3 eggs (separated)
1/2 lb. butter or oleo
2 C. powdered sugar
1 t. vanilla
1 C. nuts
1 1/2 lb. vanilla wafers

Crush vanilla wafers. Use 3/4 of this to line a shallow pan. Blend powdered sugar, (beaten) egg yolks, softened butter and melted chocolate together. Add nuts, vanilla and stifly beaten egg whites. Pour and smooth gently over vanilla wafer crumbs. Cover with remaining wafer crumbs. Chill thoroughly. Cut in squares. May be served with whipped cream.

SALLY SWARTZ

DANISH DESSERT

1 C. butter
2 C. flour
1/2 C. brown sugar
1/2 C. chopped nuts

Mix together till crumbly. Pat in bottom of pan and bake 25 min. at 350 degrees, stirring now and then.

Divide crumbs, spread 1/2 in pan, whip 1 C. cream, mix with 8 oz. pkg. philadelphia cream cheese. Spread over 1/2 of crumbs. Let set.

Mix one pkg. Danish Dessert adding pkg. frozen raspberries or strawberries or other fruit. Pour on top of cream mixture. Top with remaining crumbs. Refrigerate to cool.

JUDY HICKEN

RICE MOUSSE

1 C. rice
1/2 C. sugar
1 (13 1/8 can) crushed pineapple
1/2 pt. whipping cream

Steam or boil rice until well done. In a small bowl add the sugar to the rice and let cool in the refrigerator until perfectly chilled. Add the drained pineapple, whip cream until stiff and blend to rice mixture. Let stand for several hours before serving. Marschino cherry might top each serving. Other drained fruits may be used. Keep for 2 or 3 days. Use more cream if rice mixture seems a little dry.

VERA J. ELLIS

PINEAPPLE WHIP

1/4 box of unflavored gelatin
1 can crushed pineapple
1/2 C. sugar
1 pt. cream

Soak gelatin in as much cold water as possible. Mix pineapple and sugar together and bring to a boil. Add gelatin and let stand (about 3 hrs.) until it begins to get stiff. Then beat in the whipped cream. Serve very cold, in tall glasses with a marschino cherry on top of each glass. Other fruit can be used instead of pineapple; frozen strawberries, raspberries, canned peaches or prunes. Serves 6.

MARY & FLORA DUNN

COOL WHIP DESSERT

1 lg. pkg. Cool Whip
1 pkg. frozen strawberries (sweetened)
1 pkg. strawberry jello
1 regular size Cottage Cheese (small curd)
1 small can crushed pineapple (drain off 1/2 of juice)

Dissolve jello in 1 C. boiling water, use extra pineapple juice as part of liquid. Stir in frozen strawberries, pineapple, cottage cheese and Cool Whip. Blend well and place in 8x11" pyrex tray, let stand at least 2 hrs. before serving. It can be made the night before using. Serves 8.

MARTHA LOUISE HURST

FROZEN DESSERT

4 eggs
1/2 lb. butter
1 lb. powdered sugar

Beat butter and sugar until creamy, add 1 egg at a time beating after each and beat until light & fluffy. Line pan with vanilla wafer crumbs. Pour in fluffy mixture. Cover with 5 pkgs. frozen strawberries, drained. Cover with 1 pt. whipped cream. Let stand overnight or until chilled. Serves 14.

COOL DESSERT

Freeze fruit cocktail right in the can. At serving time, open both ends of the can, push out the roll and slice. Top with whipped cream and sprinkle with cocoanut.

ADA FISH

GRAHAM CRACKER DELIGHT

1/2 lb. marshmellows cut in small pieces
1 C. chopped nuts
1 C. dates, cut pieces
1/2 can pears, cut in pieces (pineapple can be used)
1 sm. bottle maraschino cherries, cut
1 C. thin cream or 1/2 can evap. milk
1/2 pear juice

Cut marshmellows with wet knife. 1 lb. graham crackers rolled into crumbs. (Save 1/2 C. crumbs for outside of loaf). Mould all together into loaf, roll in crumbs, wrap in wax paper, put in refrigerator. Let stand 8 hrs. before serving. Serve with whip cream and garnish nuts and cherry or crumbs instead of nuts. Will keep indefinitely.

ELIZABETH VAN OOSTENDORP

CREAM CHEESE DESSERT

2 C. flour
1 C. butter
1/2 C. brown sugar
1/2 C. nuts

Mix like pie dough and add nuts. Place in 9 x 12 dripper and bake for 15 min at 375 deg. Cool and recrumble.

CREAM FILLING:
1 pkg. (8oz.) cream cheese, 1 C. powdered sugar, 1 4/5 pkg. of Dream Whip (Mix both packages as directed)
Divide crumbs in half, put 1/2 on bottom of pan and pat down. Then spread cream mixture over this and top with the remaining crumbs. Set in refrigerator until ready to serve. Then top with pie filling,*or garnish dessert with fresh fruit added.
*Wilderness Cherry Pie Filling is good, or if you use garnish dessert, use Strawberry with fresh frozen strawberries or Raspberry with fresh frozen raspberries etc. It is especially good when made early enough to set overnight or at least several hours in the frig.

CHARLEE WILSON

STRAWBERRY JELLO DESSERT

Put graham cracker crust in bottom of oblong pan and let it set in refrigerator. Mix up a small box of strawberry jello and let set until it jiggles. Then beat until frothy. Whip 1/2 pt. cream and fold in, along with 1 box frozen strawberries, or fresh ones sliced and sugared. Pour into crust lined pan, sprinkle the top with graham cracker crumbs and let set in refrigerator.

DELORES CLAUSON

STRAWBERRIES AND SOUR CREAM

1 pt. strawberries
1 Tb. sugar
1 C. miniature marshmallows
1 C. sour cream

Slice berries and mix with sugar. Fold marshmallows into sour cream; combine with the strawberries. Chill at least 1 hr. Serve in sherbet or parfait glasses. Top each with whole unhulled berry.

JOHN STEPHEN WESTON

SNOWBALLS

1 tall can crushed pineapple, drained
2 12 oz. bags marshmellows
1 C. nut meats
juice of 1 lemon or 2 limes

Cut marshmellows in 8 or 10 pieces, chop nuts, combine all ingredients and put in ice box for 8 - 10 hrs. Whip one pt. of cream stiff and fold in. Roll vanilla wafers into fine crumbs. Place mound of crumbs on wax paper. Drop a spoonful of mixture on the crumbs. Mold balls in hands. Garnish with whipped cream & a cherry. Return to ice box for 8 hrs.

LEONE JACOBS

SNOW BALLS

1 box vanilla wafers
1 C. powdered sugar
1 C. crushed pineapple, drained
1/2 lb. butter (oleo)
1 C. nuts
2 egg yolks
2 egg whites, beaten stiff

Mix softened butter, powdered sugar, egg yolks, crushed pineapple & nuts. Do not beat - fold. Stack 4 vanilla wafers with this mixture between. Beat 1 pt. whipping cream. Frost each stack with this cream generously. Place on waxed paper on cookie sheet. FREEZE. May be topped with cocoanut before serving.

SNOW PUDDING

1 Tb. granulated genatin
1/4 C. cold water
1 C. boiling water
1 C. sugar
1/4 C. lemon juice
3 egg whites

Soak gelatin in cold water, dissolve in boiling water, add sugar and lemon juice, strain, and set aside in cool place; occasionally stir mixture, and when thick enough to hold mark of spoon, beat with wire spoon or whisk until frothy; add egg whites beaten stiff and continue beating until stiff enough to hold its shape. Mold, or pile by spoonfuls on dish; serve cold with soft custard. Serves 6.

MARIE KRAUS

FRUIT JUICE SNOW

1 envelope unflavored gelatine
1/2 C. sugar
1/2 t. salt
1 & 1/4 C. very hot water
1 can (6 oz.) frozen concentrated fruit juice
2 unbeaten egg whites

Mix together gelatine, sugar and salt. Add hot water and stir until gelatine is completely dissolved. Add fruit juice; stir until melted. Chill until mixture is slightly thicker than consistency of of unbeaten egg whites. Add unbeaten egg whites. Beat with rotary beater until mixture holds shape. Turn into individual molds or sherbets.

CHRIS SORBONNE

GRAPEFRUIT ICE
(For the Hot Summer Weather)

1 C. sugar
1 C. water
2/3 C. white karo syrup

Mix in saucepan, boil 5 min. (until melted), and let cool.

1 can grapefruit sections

Whip with egg beater to break in smaller pieces.

6 Tb. lemon juice (2 lemons) more or less

Mix and freeze to mushy stage. Garnish with cherry. Make day before serving.

CLYDE CARLISLE

SHERBERT

Scald 1/2 C. milk, add to it 20 marshmellows. Cut in pieces, beat until smooth. Put in trays and chill in refrigerator. 1 qt. diced pineapple, 1 bottle marschino cherries cut, 1 C. chopped walnuts, add all to marshmellow mixture. Add 1 pt. of whip-cream (sweetened), add vanilla. Freeze, but stir often.

FLORENCE B. COVEY

PINEAPPLE SHERBET

2 c. water
1 c. sugar

Make into syrup by boiling 15 min. Add syrup to one small can grated pineapple, one crushed orange, & one squeezed lemon (use pulp). Chill.

After above is chilled, add 2 c. whipped cream, and freeze in ice cream freezer. Allow to stand one hour after freezing before serving.

MARGARET FARNSWORTH

APRICOT AND LEMON SHERBET

1 3-oz. pkg. lemon jello
1 C. sugar
2 C. water
1 #2 can seeded apricots
1 C. syrup from apricots
1 C. whipping cream

Bring water to a boil, add the lemon jello. Cool and add sugar, apricot juice, apricots which have been put through a sieve and the cream. Mix and freeze in the refrigerator or in a crank or electric ice cream freezer. If possible, serve tipped with a bit of fresh mint. Serves 8.

CLAUDIA SUMMERHAYS

ORANGE SHERBET

1 lg. can frozen orange juice
1/2 C. lemon juice
1 1/3 C. sugar
1 pt. whipping cream
1 can eagle brand milk
1 lg. can evaporated milk
1 pkg. orange jello and
1 C. boiling water

Mix all and freeze in 1 gal. ice cream freezer.

ERMA BLACKHAM

WATERMELON CHUNKS

1 pkg. cherry or red jello, use less water, add 1 t. lemon juice, 1/2 t. red food color. When almost set add 1 1/2 C. drained and washed canned blue berries. Set well and cut in squares, serve as dessert. Red color is a must to look like watermelon.

AMELIA MERL OHMART

CROWN MERINGUE

3 egg whites
1/4 t. cream of tartar
1 t. vanilla
1 C. sugar
1 1/2-2 qt. ice cream (such as strawberry, maitai, burgundy cherry and boysenberry)

In mixer bowl, combine egg whites, vanilla, cream of tartar, and dash salt. Beat till frothy. Gradually add sugar, beating till very stiff peaks form.

Cover baking sheet with plain ungreased paper or foil. Using 9-inch round pan as guide, draw circle. Spread meringue over circle; shape into shell with back of spoon, making bottom 1/2" inch thick and mounding around edge to make sides about 2" high. Bake on high shelf in 275 degree oven for 1 hr. Turn off heat and let dry in oven (door closed) at least 2 hrs.

Meanwhile, dip ice cream balls onto baking sheet and place in freezer. Just before serving, fill meringue with ice cream balls and drizzle with ruby cranberry sauce. Makes 8-10 servings.

EVA MICHAEL

RUBY CRANBERRY SAUCE

In saucepan, combine 1/2 C. sugar and 2 Tb. cornstarch. Add 2 C. cranberry juice cocktail, 1 Tb. lemon juice, dash aromatic bitters, and dash salt. Cook and stir till mixture thickens and bubbles. Serve over ice cream. Makes 2 cups.

EVA MICHAEL

CRANBERRY SUNDAES JUBILEE

Heat 1 pkg. (10 oz.) frozen cranberry-orange or 1 can (8 oz.) whole cranberry sauce, stirring occasionally. Soak 4 sugar cubes in orange extract 5 to 10 min. Place scoop of vanilla ice cream in each of 4 serving dishes. Spoon hot relish over ice cream. Just before serving, place a sugar cube on top of each sundae and ignite. 4 servings.

ZULA B. ANDERSON

SHERBET DELIGHT

1/2 gal. Cream-O-Weber Pineapple Sherbet, softened slightly
1 pkg. frozen raspberries, thawed
1 or 2 bananas, mashed
Mix altogether in large bowl. Cover & set in freezer.

JOAN CHILD

VALENTINE HEARTS

4 egg whites
1/4 t. cream of tartar
1 C. sugar
1/4 t. salt

Beat egg whites with cream of tartar and salt until foamy-white in a large bowl. Sprinkle in sugar very slowly, 1 Tb. at a time, beating all the time until meringue stands in firm peaks. Draw 8 five-inch heart outlines, 2 inches apart, on brown paper-lined cooky sheets; spread 1/2 C. meringue inside each; dish centers. Bake in very slow oven (250) 1 hr., or until pale golden. Cool 5 min.; remove carefully; cool completely. Fill with strawberry snow.

VERNA HERMANSON

STRAWBERRY SNOW

4 egg yolks
1 whole egg
1 Tb. sugar
1 t. lemon juice
1 pkg. frozen strawberries, (10 oz.) thawed
red food coloring
1 C. cream for whipping

Beat egg yolks and whole egg slightly in top of a small double boiler; stir in sugar, lemon juice, and thawed strawberries. Cook, stirring constantly, over simmering water, 15 minutes, or until thick. Tint deeper pink with food coloring; chill well. Beat cream until stiff in a small bowl; fold half into strawberry mixture; spoon into tart shells. Chill at least 4 hrs. Tint remaining whipped cream with food coloring; swirl on top. Makes 8.

VERNA HERMANSON

PAVLOVA
(New Zealand Dessert)

3 egg whites
1 C. sugar
Pinch salt
1 t. vanilla
1 t. vinegar

Beat egg whites & salt until stiff; fold in sugar, add vanilla & vinegar. Place on greased tray & bake very slowly

LUCYBETH RAMPTON'S ALMOND MERINGUES

Blanch, toast until light brown, and chop 1 lb of almonds.

Beat until foamy 1 1/2 C (about 7 eggs) egg whites; add 1/2 t salt and beat until stiff, but not dry. Very gradually fold in one box powdered sugar. Add 1/2 t vanilla and the toasted almonds. Spoon onto well-greased cookie sheets.

Bake in 325 deg. oven until light brown. Remove at once.

MELBA HILLAM

BURNT SUGAR DUMPLINGS

Syrup:
1 1/2 C sugar
2 Tb butter
1/8 t salt
2 C hot water.

Heat half of sugar in skillet until it melts to golden brown. Add butter, salt and remaining sugar. Add water gradually stirring constantly. Heat to boiling and cook about 10 min. till sugar dissolves.

Dumplings:
2 1/2 C flour
2 t baking powder
2 Tb sugar
1/2 t salt
2 Tb butter
3/4 C milk

Sift flour, bakingpowder, sugar and salt together. Cut butter in, stir in milk all at once. Drop by Tb into boiling caramel sauce. Cover tightly, simmer gently 10 - 15 min. without lifting lid. Serves 6.

NOREEN NISH

CARMEL SAUCE

1 C. white sugar
2 Tb. corn starch
3 C. milk
Vanilla
1 Tb. butter

Caramelize sugar, add milk, melt sugar. Thicken with corn starch add butter and vanilla and more sugar, if desired.

BETH S. MILLER

CHOCOLATE DUMPLINGS

Chocolate Sauce:

3/4 C. brown sugar
1/4 C. cocoa
1 Tb. cornstarch
dash of salt
2 C. water
2 Tb. butter or margarine

Combine brown sugar, cocoa, cornstarch and salt in heavy skillet. Stir in water. Cook until mixture begins to boil and thicken slightly, stirring constantly. Add butter or margarine and mix well. Remove from heat while making chocolate dumpling.

Chocolate Dumplings:

1 C. sifted enriched flour
2 t. tartrate or 1 t. baking powder
1/2 t. salt
1/2 C. sugar
2 Tb. cocoa
3 Tb. shortening
1 egg
1/3 C. milk
1 t. vanilla

Sift together flour, baking powder, salt, sugar and cocoa. Add shortening, egg, milk and vanilla. Stir to blend ingredients, then beat thoroughly for 1 min. Return skillet to heat and bring chocolate sauce to boil. Drop dumplings by spoonsful on chocolate sauce. Reduce heat, cover & simmer gently, 20 min. Serve warm with cream if desired. Serves six.

RACHEL KEARNEY

CHOCOLATE SYRUP

(Pres. McKay loved over French Vanilla Ice Cream)

1 & 1/2 C. sugar
3/4 C. cocoa
1 C. water
2 Tb. butter
Salt to taste
1 t. vanilla

Bring to full boil. Turn heat to low. Boil 5 to 10 min. or until the mixture thickens slightly. Add vanilla. Cool and it thickens as it cools.

LINDA M. HAYES

HOT FUDGE SAUCE

In top of double boiler, place 1 small pkg. chocolate chips and 1 can Eagle Brand sweetened condensed milk, 3 Tb. water and pinch of salt. Stir occasionally until melted and well blended. Easily stored in refrigerator, covered.

LOUISE LAKE

candies

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TAFFY

1 & 1/2 C. sugar — yield: 3/4 lb.
1/2 C. light corn syrup
1/4 C. water
2 Tb. butter
1/8 t. salt
1/2 t. peppermint extract

Combine all ingredients, except peppermint extract, in saucepan. Cook to soft-crack stage (270 F.) Pour onto buttered platter. As candy cools, lift edges toward cntr. When cool enough to handle, add peppermint extract and pull, using the fingertips and stretching taffy until it becomes white. Pull into a long rope and cut with scissors while soft, or crack into pieces after it hardens

MARY MC ADIE

ENGLISH BUTTER TOFFEE

1 C. chopped blanched almonds
1 C. butter
1 C. firmly packed brown sugar
3 sweet chocolate candy bars, sectional type

Sprinkle 1/2 C. almonds over buttered pan. Mix butter and sugar thoroughly in heavy skillet; bring to a boil and boil, stirring constantly, for 8 to 10 min. Pour over almonds in a thin sheet. When set, but still warm, arrange sections of chocolate bars over mixture. As chocolate melts, smooth it over surface. Sprinkle with remaining almonds. When cool, break into pieces.

CAROL RASMUSSEN

BOSTON CREAMS

Carmelize 1 C. sugar. Slowly pour in 1 C. canned cream, stirring constantly. Cook until smooth and thick. Add 1 C. white sugar and cook until thick and smooth. Add 1 C. canned cream and cook again until thick. Add 1 C. sugar and cook until firm ball forms in cold water test. Remove from heat, let stand a few min. Add 1 C. walnuts or coconut as desired. Beat until ready to set up. Spoon out onto a cookie sheet or pour into flat dish and cool, then cut in squares.

This recipe is almost failure proof and candy will last as long as it has a chance to last.

LAURENE JOHNSON

PARTY MINTS

3 C. powdered sugar
3 oz. philadelphia cream cheese
2 t. flavoring (flavor or coloring desired)

Mix and knead as for pie dough. Roll into balls the size of a marble. Place one side in small amount of sugar. Place sugar side down in the mold. Unmold and put on wax paper. This makes 25 roses and 23 leaves.

HAZEL LOOMIS

BUTTER MINTS

2 C. boiling water
2 C. sugar
2 Tb. butter
6-7 drops oil of peppermint

Combine water and sugar. Stir over low heat until dissolved. Transfer to another kettle. Add 2 Tb. butter and boil 2-3 min. with no stirring. Cook to hard ball stage (258 deg.) without stirring. Pour out at once on a buttered slab. Put on 5-7 drops oil of peppermint (coloring if desired). As soon as cool enough to handle fold in edge, take up into hands and pull as long as possible in a circular motion. Make into a rope about one inch thick and cut into inch pieces with scissors. Let cool and store in a tight container in separate layers for mellowing.

CYNTHIA E. MANN

HONEY MINTS

1 C. honey, room temp.
2 & 3/4 C. reg. powdered milk
4 drops oil of peppermint
Green food coloring

Mix ingredients and knead until all milk is absorbed. Pull like taffy, then stretch into rows and cut.

MARY W. OSBORN

FONDANT

2 c. sugar
1/2 c. water
1/2 t. Cream of Tartar

Combine above ingredients. Cook to soft ball. Pour on marble slab or shallow pan to cool. Beat until stiff enough to knead. Knead until smooth, place in bowl, and cover with damp cloth. Let stand 24 hr. before using. Milk or cream may be used. Add desired flavoring, coloring, nuts, or pieces of fruit. Dip in chocolate.

GLADE McQUARRIE

CAROB-COATED CHERRIES

Cut: 50-75 maraschino cherries in half.

Warm: 1/4 lb. (1cube) butter
1 C. Borden's Eagle Brand sweetened condensed milk
Add: 1 t. vanilla extract
1 t. almond extract
2 boxes powdered sugar
1/2 - 1 pkg. jello vanilla instant pudding mix

Stir, cool and knead. Add in powdered milk to make stiffer, if necessary. Roll out, cut in 100-150 squares, depending on number of cherry halves you have. Mold each square around a cherry half. Then chill or freeze.

Melt: 1/4 block paraffin wax (optional!) & about 8 oz. carobar (This is not soya choc.) (in double boiler over low heat). Dip cherries with fork or toothpick and place on wax paper.

JANE HAYNIE

CREAM CHEESE FUDGE

1/2 C. cocoa (scant)
1 pkg. (3 ox.) Philadelphia Cream Cheese
1/4 lb. butter
1 lb. pkg. powdered sugar
1/2 C. nuts, chopped
1 Tb. vanilla

Cream cheese, add melted butter and whip together. Add sifted sugar. Mix well. May even knead with hands. Divide batch. Add cocoa and mix well. Add vanilla and nuts. Mix well again. Shape into rolls or into ungreased pan (9" X 9"). Place in refrigerator to chill.

JUDY REEP

SOUR CREAM FUDGE

2 Tb. Karo
2 C. white sugar
1 Tb. butter
1 C. dairy sour cream
vanilla and nuts

Mix first four ingredients and cook over low heat until all sugar is dissolved. Then cook over med. heat to soft ball stage or 228 deg. Pour into platter and let cool thoroughly before beating. Beat until it looses gloss Add nuts and either form into rolls or pour into flat bowl.

ERMA M. BLACKHAM

CREAMY FUDGE

5 C. of sugar
1 carton of half & half
Bring to and boil for about 20 min. or to a soft-hard ball.

While the above is cooking put in a large bowl the following:
1 & 1/4 lb. Soya Choc. (purchased only in Health Stores) THIS IS NOT CAROB.
1 7 oz. jar of marshmallow topping
1 cube of butter or margarine (1/4 lb.)
1 lg. pkg. of milk choc. chips
2 Tb. of vanilla (artificial)
1 med. jar of maraschino cherries cut up
2 C. of walnuts whole or cut

When the milk and sugar is done pour over ingredients and stir until well mixed, then put in pan or pyrex (9 x 13 etc.) and put in frig. and let set for several hrs. Then it will be ready to eat.

DALE S. HICKEN

★ FIVE MINUTE FUDGE

2 Tb. butter
2/3 C. evaporated milk
1 & 2/3 C. sugar
1/2 t. salt
1 t. vanilla
2 C. (4oz.) min. marshmallows
1 & 1/2 C. (1 & 1/2 6 oz. pkges) semi-sweet chocolate pieces
1/2 C. chopped nuts

Combine butter, evaporated milk, sugar and salt in saucepan over med. heat. Bring to boil. Cook 4 to 5 min. stirring constantly. (Start timing when mixture starts to "bubble" around edges of pan). Remove from heat. Stir in marshallows, chocolate, vanilla and nuts. Stir vigorously for 1 min. (until marshmallows melt and blend). Pour into 8 in. square buttered pan. Cool. Cut in squares. Makes about 2 lb.

DIANE HATCH

UNCOOKED FUDGE

Melt in bowl set over hot water: 1/4 C. butter. Add 1/4 C. pet milk, 1 t. vanilla. Stir in gradually 6 Tb. cocoa, 4 C. powdered sugar (1) lb. Knead the mixture with the hands either in a bowl or on board sprinkled lightly with powdered sugar until smooth and creamy. Press into buttered pan, having mixture an inch thick. Chill, cut into squares.

ROWENE STEIN

QUICK CHOCOLATE FUDGE

1 pkg. (6 oz.) semi-sweet chocolate pieces
1 lb. unsifted powdered sugar (4 C.)
6 Tb. evaporated milk, at room temperature
1 t. vanilla
1/4 t. salt
1/4 C. (1/2 stick) soft butter or margarine
1 C. coarsely chopped nuts (optional)

In a saucepan melt chocolate pieces over hot (not boiling) water. Combine powdered sugar, evap. milk, vanilla and salt. Mix until smooth. Add melted chocolate, blend well. Stir in butter. Mix in nuts. Spread in a buttered 9-inch square pan. Chill until firm. Cut into squares. Store in a cool place. Makes about 1 & 1/2 lbs.

ELIZABETH BURRIS

SHORT-CUT FUDGE

3 squares unsweetened chocolate
1 & 1/3 C. (1 can) Eagle brand milk
1 & 1/2 Tb. butter
1 Tb. butter
2 C. powdered sugar
1/2 C. chopped nuts

Melt chocolate in double boiler, add milk and cook 5 min. stirring occasionally until thickens. Remove from fire, add butter, vanilla, work in the sugar. Fold in nuts. Pour in shallow buttered pan. Chill, cut in squares.

MARY W. OSBORN

DIVINITY FUDGE

3 C. sugar
1/2 C light corn syrup
1/2 C cold water
2 egg whites (beat in bowl)
1 t. vanilla
Cherries and nuts are optional.

Place sugar, syrup and water in a pan, over slow fire, stir only until sugar is dissolved. Cook until it forms a soft ball in cold water. Pour half of the batter into egg whites. Cook rest until the batter will spin a thread in cold water. Beat rest of batter into egg whites. Beat until it gets real stiff. Stir in nuts and or cherries. Spoon out onto wax paper.

DEBBIE CLARK

JELLO DIVINITY

3 C sugar
3/4 C water
1 t. vanilla (opt)
nuts optional
3/4 C. Karo
2 egg whites
beaten almost dry

Mix water sugar and Karo to hard ball stage Beat eggs almost dry. Fold in jello 1 pkg. Cherry or your choice. Gradually pour hot mix over until hold peaks but has not lost gloss. Drop by t. on waxed paper.

SALLY SWARTZ

STANDARD DIVINITY

2 c. sugar
1/2 c. light corn syrup
1/4 t. salt
1/2 c. hot water
2 egg whites
1 t. vanilla extract

Dissolve sugar, syrup, and salt in the hot water. Cook without stirring to 248 deg. or to the firm ball stage; wash down with a damp cloth any crystals that may form on the sides of the pan during cooking. Remove from the heat and pour gradually over the stiffly beaten egg whites, beating constantly with a wire whisk. Add extract and continue beating until mixture will hold shape when dropped by t. on wax paper or spread into buttered pan and mark in squares.

Note: Should the divinity become too stiff to manipulate, add a few drops of hot water to bring it back to spreading consistency. If for some reason the divinity does not harden, cook it over hot water until mixture will hold its shape. Chopped nuts and/or shredded coconut may be added.

NOLA AND PATSY ROBISON

DIVINITY

1 t. vanilla
3 C. sugar
3/4 c. white corn syrup
1/4 C. water
3 egg whites beaten stiff
1 C. walnuts

Boil sugar, corn syrup and water to hard ball test. Slowly add half of this syrup to stiffly beaten egg whites while continuing to beat. Cook remaining syrup a little longer then add slowly to egg white mixture, add vanilla and beat until cool. Stir in nuts toward the last.

LEWELLA R. CHRISTIANSEN

CARAMEL DIVINITY ROLL

2 C. sugar
1/2 C. light corn syrup
1/2 C. water
2 eggs whites
1/4 t. salt

Cook sugar, corn syrup and water to a quick boil, constantly stirring. Wipe the sugar crystals from the side of pan with fork wraped in wet paper towel. Reduce heat to medium, cook with out stirring to 260 deg. on a candy thermometer. Beat egg whites and salt till very stiff. Pour syrup over egg whites, very slowly and beat well and fast a little at a time. After all syrup is used add chopped red candied cherrys or dates or other candied fruit, beat till very stiff. Pour on to waxed paper, partly cool, then roll in to a long roll. Coat with melted caramel chips and Tb. of water, do not let it get too hot. Stir and roll candy in caramel mix then in chopped nuts.

NELLIE B. CARNEY

CARMELS

2 C. sugar
1 C. white karo syrup
1/4 C. butter
1/2 t. salt
3 C. milk or 1 & 1/2 C. canned milk and 1 & 1/2 C. milk
1 t. vanilla

Heat sugar and syrup in 1 C. milk stirring until dissolved, then cook stirring frequently to 246 deg on candy ther. or firm ball stage. Add second cup of milk and repeat cooking process. Add final cup milk, butter and salt. Cook to 246 deg or 248 deg or until tested in water forms firm ball, remove from heat. Add vanilla and 1 C. chopped nuts, pour into buttered pan. Mark in square when cool. Can be dipped in chocolate.

JANICE DUNN

BUTTERSCOTCH FUDGE

1 small can milk
1/2 stick butter 2 c. sugar

Bring to full boil for five min. and add:

1 t. vanilla
1 small pkg. butterscotch chips
12 marshmallows

Mix until melted and add nuts to taste.

NOLA and PATSY ROBISON

BUTTERSCOTCH CANDY

2 C. brown sugar
1/2 C. butter
2 Tb. water
2 Tb. vinegar
4 Tb. dark Karo syrup (or molasses)

Boil to med. hard ball stage. Pour into buttered pan. When cool, cut into squares.

KATHIE LUDWIG

PECAN ROLL CANDY

1 C. white sugar
1/2 C. white syrup
1 & 1/2 C. pecans
1 C. cream

Boil cream, sugar, and syrup until form soft ball. Cool to room temp. Then beat until creamy, turn on board covered with powdered sugar, knead until firm. Shape into roll, cover with pecan nuts. Slice with sharp knife to serve.

LOUETTA TANNER

ALMOND CANDY

1 & 1/2 C. sugar
1 C. cream or canned milk
1 & 1/2 C. molasses
1/4 lb. butter

Cook to hard ball (not brittle). Stir constantly. Add a pinch of soda & plenty of almonds. Pour in greased platter. Cool. Cut in squares. (Use slightly toasted almonds.)

PEANUT BRITTLE

2 C. sugar
1 C. white karo
1 C. water
2 C. raw peanuts
1 cube butter cut in chunks
1 & 1/2 t. soda
1 & 1/2 t. vanilla

Cook sugar, karo and water in heavy pan with lid on until all crystals are dissolved. Removed lid and cook hot til syrup spins thread. Add peanuts. Cook to 300 deg. on candy thermometer stirring constantly. Remove and immediately stir in butter vigorously until blended well. Stir in soda and vanilla. Pour at once onto large slightly buttered surface. Spread and stretch very thin.

GRACE FREEMAN

PEANUT BUTTER HONEY CANDY

Mix equal parts of peanut butter & honey plus a little vanilla, cinnamon and/or nutmeg if desired. Stir in some powdered milk, then knead in more until consistency of stiff dough. Roll out about 3/4 in. thick, cut in 1-inch squares. Roll each square in wheat germ.

MARIANNE YOUNG

BAKED CANDY

1 C. Borden sweetened condensed milk
2 C. fresh dates cut fine
14 oz. angel flake coconut
1 C. chopped walnuts.

Mix all together until all is moistened with the milk. Press into ring mold and bake for 20 min. at 325 deg. or until lightly browned. Cool and slice thin. Very good.

NORMA GUNDERSON

COCOANUT AND NUT CANDY

1 lb. powdered sugar
1/2 t. salt
1/4 C. butter melted
1/2 t. vanilla or maplene
1 C. cocoanut
1/2 C. nuts
1/2 can borden's milk (15 oz. can)

Mix and chill.

LOIS LICHFIELD

NATURAL HEALTH CANDY

1/2 lb. dates
1 lb. dry figs
2 C. walnuts
1/2 C. seedless raisins
1 t. grated orange rind
Sesame seed or shredded unsweetened coconut

Put first 5 ingred. through food grinder. Add orange rind and mix well. Press into buttered 9" square baking dish and cut into squares. Roll in sesame seed or coconut.

PEGGI SCHOENICK

DATE BALLS

2 Tb. butter
2 eggs beaten
1 C. sugar
1 C. chopped dates
2 C. Rice Krispies
1 C. chopped nuts

Put in skillet - stir constantly until mixture leaves side of pan. Remove from heat and add 2 C. Rice Krispies cereal and 1 C. chopped nuts. When slightly cool form into balls and roll in coconut.

CORA TRUSWELL

CINNAMON NUTS

1 C. sugar
5 Tb. water
1 Tb. cinnamon
1 t. vanilla
2 C. walnuts halves

Just barely bring to boil then quickly remove from heat and add the nuts, stirring until solution dries. Separate and spread on wax paper.

ROSE HARDY

SUGAR NUTS

1 C. sugar, brown or white
1/2 C. water
2-3 C. nuts (walnut, pecan or almond)

Cook sugar and water til forms a firm ball. Pour over nuts and stir til nuts are covered and have turned to sugar.

EDNA SEAMAN

SUGARED NUTS

2 Tb. light corn syrup
1/3 C. water
1 C. granulated sugar
2/3 t. vanilla
Dash salt
2 C. pecan or walnut meats

Cook the syrup, sugar and water together in a saucepan until the thermometer registers 236 deg. (soft ball stage). Take from the fire, add the vanilla and salt. Add nut meats all at once and stir thoroughly until the sugar turns creamy. It will be a matter of several min. Turn out on a greased platter and separate nuts with fork. Cool before storing in closed tin.

MARY AND FLORA DUNN

PECAN NUTS

4 C. pecan halves
1 C. sugar
1/2 C. butter
2 egg whites, stiffly beaten

Fold sugar into egg whites and continue beating until stiff and will hold peaks. Fold nuts into meringue. Melt butter in electric frypan. Spread nuts out in pan and set temperature at 300 deg. Stir frequently and leave until butter is absorbed and light brown. Cool 15 min. and put in refrigerator.

ERNA LINDE

CRUNCHY GRANOLA

Mix:
4 C. rolled oats
1 & 1/2 C. shredded unsweetened coconut
1 C. wheat germ
1 C. chopped nuts
1 C. hulled sunflower seeds
1/2 C. sesame seeds
1/2 C. flax seed
1/2 C. bran
1 C. ground roasted soybeans

Heat:
1/2 C. oil (soy, sesame or corn)
1/2 C. honey
1/2 t. vanilla

Add:
honey-oil mixture to dry ingredients and mix
(Mixture will be very dry)

Spread:
mixture on oiled cookie sheet or jelly roll pan (cookie sheet with sides) and bake at 325 deg. about 15 min. until light brown.

PEGGY PROCTOR

CRUNCH (SPECIAL K BALLS)

Bring to a full boil 1/2 C. sugar and 3/4 C. karo syrup. Remove from heat and add 3/4 C. peanut butter (chunk), 1 t. vanilla. Pour while hot over 3 C. of Special K. You may add 1/4 C. butterscotch chips to hot mix. And any kind of nuts may be add to Special K. Drop with t. on to wax paper. Let set until cold. May be stored in cool place for a long time if desired.

ETTA R. GRANT

PEANUT BUTTER BARS

1/2 C. syrup
1/2 C. sugar
Dissolve. Don't overcook.

Add 1 C. peanut butter. Pour over 3 or 4 C. corn-flakes. Melt 1 (6 oz.) pkg. of milk chocolate and frost.

LOIS LICHFIELD

CEREAL CANDY

1 C. sugar
1 C. Karo syrup
1 C. peanut butter
1 qt. rice krispies

Boil sugar and syrup til dissolved. Add peanut butter, mix and pour over rice krispies. Stir and pour onto butterd pan.

PEARL MARTINSEN

PUFFED RICE SQUARES
("MARSHMALLOW TREATS")

5 C. puffed rice, rice krispies or puffed wheat
1/2 -1 stick margarine or butter
3 & 1/2 doz (42) large marshmallows or 4 C. small ones
1 t. vanilla
Chopped nuts if desired.

Melt margarine and marshmellows in top of double boiler. Add vanilla. Pour rice in greased cake pan and pour mixture over this, stirring. Spread. (Use spoon dipped in water.) Cut in squares.

HATTIE WOODARD
PEARL MARTINSEN

PUFFED RICE BALLS

1/2 C. corn syrup
1/2 C. molasses
1 C. sugar
2 Tb. vinegar
2 Tb. butter
2/3 pkg. puffed rice

Boil syrup, molasses, sugar and vinegar until it snaps when tested in cold water. Remove from fire, add butter, allow bubbling to die down, then pour over puffed rice. Mix well with a spoon and when slightly cool form into balls.

MABEL OLDHAM

CRUNCHY FUDGE SANDWICHES

6 oz. (1 C.) butterscotch morsels
1/2 C. peanut butter
6 oz. (1 C.) chocolate morsels
1/2 C. powdered sugar
2 Tb. butter
1 Tb. water
4 C. rice krispies

Melt butterscotch with peanut butter and blend over low heat. Stir in rice krispies. Press half of mixture into 8 inch buttered square pan. Chill; set aside rest of mixture. Stir chocolate, sugar, butter and water over hot water til chocolate melts. Spread over chilled mixture, top with reserve mixture. Chill. Cut into 1 & 1/2" squares. Makes about 25 squares.

CRIS RAWE

MARSHMALLOW POPS

Insert toothpick deep into about 30 lg. marshmallows. Freeze.
Over hot (not boiling) water melt:
1 C. choc. chips (can also use butterscotch chips)
1 Tb. shortening

Coat each marshmallow with choc. Roll in any following: coconut, chopped nuts, graham cracker crumbs, fruit flavor cereals, gum drops, cereal flakes. Set in cupcake liners. Chill about 20 min. Makes 30.

PEGGI SCHOENICK

HONEY POPCORN BALLS

1 C. honey
2 C. sugar
1 C. cream

Cook until brittle when dropped in cold water. Pour slowly over 12 or 14 qt. of popped corn. Stir the corn until well coated. Form into balls. This will stay crisp even in damp weather.

PEARL MEACHAM

SUGARED POPCORN

Melt 2 Tb. butter in pan. And 1 & 1/2 C. brown sugar and 1/3 C. water. Boil 16 min. or until mixture reaches soft ball stage. Pour over 6 qt. popped corn and stir until every kernel is well coated with sugar. Allow to cool until sugar coating is dry.

MARIE FOX FELT

MOM'S CARMEL CORN

5 qt. popcorn
1 t. vanilla
1 C. margarine
1 & 1/3 C. white sugar
1/2 C. clear Karo

Cook in sauce pan. Bring to boil over med. heat. Stir constantly 10 to 15 min. until a carmel color. Remove from heat, add a teaspoon vanilla. (Mom usually adds a tablespoon.) Pour carmel mix on to popcorn and lay flat on cookie sheet. Break or cut when dry.

JAN ALLEN

CARMEL CORN

3 gal. popped corn
1 pkg. light brown sugar (1 lb.)
1 C. Karo syrup (white)

Bring to boil; add 1 sq. butter (no substitutes). Bring back to boil, then add gradually 1 can Eagle Brand Condensed milk. Cook to soft ball stage or 128 deg. Then add shake of salt (scant 1/4 t.) and 1 t. vanilla. Add toasted almonds and toasted pecans. Grease large bowl with butter, fill 1/2 full of pop corn. Pour 1/3 of syrup and nuts. Stir with fork. Put on waxed paper only. Add 1 t. hot water to last mixture if it has thickened too much.

KAY ECKARDT

HOW TO TOAST ALMONDS AND PECANS

1 lb. almonds, slightly less than 1 lb. pecans

Place in separate cake pans. Put in oven and set timer for every 10 min and stir. (Be sure.) Almonds should be done in 30-34 min. Pecans in 20-22 min. 350 deg. oven.

KAY ECKARDT

KARMEL KORN

2 & 1/2 gal. popped corn
Mix:
1 lb. pkg. brown sugar
1 C. light karo syrup
1 sq. margarine or butter
1/3 C. white sugar
1 C. canned milk
pinch of salt

Cook to firm soft ball. Pour over corn and mix, then spread out in chunks.

MARY BARNES

beverages

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FRESH FRUIT DRINK

1 c. Pineapple Juice
1 c. Orange Juice
1 peach, cut in pieces
1 banana, cut in pieces
2 cracked ice cubes
1 Tb. sugar

Combine all ingredients in blender until smooth. Makes 3 tall glasses.

JANET REID

BANANA PUNCH

5 bananas, mashed
2 lemons, juiced
1 c. frozen Orange Juice
6 c. water
1 lg. can Pineapple-Grapefruit Drink
3 c. sugar
2 lg. bottles 7-Up

Mash bananas and beat with beater. Add other ingredients. Freeze until slushy. Add 7-Up.

TAMMY HULL HOWARD

PINEAPPLE BANANA SLUSH

Mix 3 c. water and 2 c. sugar, bring to a boil and cool. Mix together 46 oz. can Pineapple Juice, 1 & 1/2 c. Orange Juice, 1/4 c. Lemon Juice and add to sugar syrup. Freeze to a slush. Add 3 lg. mashed bananas and return to the freezer. Freeze solid and when ready to serve add frozen strawberries, raspberries or orange slices. Add 3 qt. Gingerale or 7-Up.

BEE BITTER

FRUIT SLUSH

Boil 2 c. sugar and 3 c. water. Cool then add juice of 1 lemon, juice of 2 oranges, 2 pt. Pineapple-Grapefruit Drink, 2 & 1/2 mashed bananas and red or green coloring, if desired. Combine ingredients and freeze. Serve in 7-Up.

LOA G. MACKAY

7 SPRINGS PUNCH*

4 oz. Citric Acid (from a pharmacy)
6 lb. sugar
4 gal. water
1 lg. can Orange Drink
2 lg. cans Pineapple Juice or drink
3-4 pkg. red Kool Aid (Unsweetened--no sugar added)
2 lg. bottles of Squirt

Makes 5 gallons. *7 Springs is a ski resort outside of Pittsburgh, Pennsylvania.

SHIRLEY SWARTZ

DELICIOUS PUNCH

Boil 1 & 1/2 c. sugar and 2 c. water to dissolve sugar. Cool. Just before serving pour this into pitcher. Add two 6 oz. cans Lemon-Raspberry frozen punch concentrate, two 6 oz. cans Orange-Grapefruit Juice concentrate, about 6 qt. water and 3 qt. chilled Gingerale. Mix well. Makes 48 cups.

HARRIET WOOLLEY

GRAPEFRUIT COCKTAIL

1 can grapefruit (juice and all)

Whip with egg beater until well separated. Add juice of one lemon. Having made a thin syrup of 1 C. water and 1 C. sugar, boil 3 min. and cool, then add to the grapefruit and lemon. Freeze in refrigerator. When ready to serve, put in sherbert glasses and pour cold ginger-ale over the top. Top with maraschino cherry.

LOUIE S. ROHLFING

PINK DELIGHT COCKTAIL

1/2 C. sugar
1 C. water

Mix & bring to boil, boil 3 min., stirring constantly. Pour over 1 pkg. frozen raspberries. Add 1 can Shaver's grapefruit. Beat well with egg beater or blender. Freeze in ice-cube trays, remove from freezer 1/2 hr. before serving. Put cubes in glasses, pour 7-up over.

JOAN CHILD

RASPBERRY MINT CRUSH BEVERAGE

1/4 c. sugar
1/2 c. lightly packed fresh mint leaves
One 10 oz. pkg. frozen red Raspberries
One 6 oz. can frozen Lemonade concentrate

Combine sugar, mint leaves and 1 c. boiling water. Let stand 5 min. Add raspberries and lemonade. Stir until thawed. Add 2 c. cold water and stir. Serve over ice. Serves 8.

LAURIE DAVIS SUNDQUIST

FRESH MINT DRINK

2 c. sugar
2 & 1/2 c. water
6 lemons
2 oranges
Large handful or bunch of fresh mint

Bring sugar and water to a boil then add washed clean mint and grated rind of oranges. Let stand 30 min. while juicing oranges and lemons. Strain mixture and add all together. Store in refrigerator. Note: (Use both leaves and stems of mint.) When ready to serve use 1/3 c. of syrup to each glass. Fill glass with ice and water. Garnish with sprig of fresh mint.

GENEVA H. SMITH

FRUIT DRINK

1 (6 oz.) can frozen orange juice
3 cans water
1 (10 oz.) pkg. frozen strawberries
1 banana

Combine at high speed in blender. It is not necessary to thaw the ingredients. Makes about 5 C.

YVONNE BONEBREAK

ORANGE COOLER

2 (10 Oz) pkg frozen strawberries, almost thawed
1 C. orange juice
1/4 C. lemon juice
sugar to taste.

Combine ingredients in blender. Place 2 cubes of ice in each 8 oz. glass. Pour in 1/2 C. fruit mixture. Then add gingerale or 7-up to fill.

LIBERTY R. BROWN

FRAPPE

1/2 gal. Pineapple Sherbet
One 46 oz. can Hi C. Pineapple-Grapefruit Drink
1/2 gal. Vanilla Ice Cream
2 lg. bottles Gingerale

Combine Pineapple-Grapefruit Drink and sherbet. Mix with potato masher. Add ice Cream and mix again. Pour over Gingerale. Yield: 25 cups.

IDA CLARK

CREAMY LIME COOLER

1 lg. can Pineapple Juice
One 1/2 gal. Vanilla Ice Cream
One 1/2 gal. Lime Sherbet
1 qt. 7-Up or Sprite

Let ice cream soften. Put ice cream in large pan or bowl and alternate Pineapple Juice and 7-Up. Stir with hand mixer or spoon until smooth. Put in glasses and top with a little nutmeg and a cherry.

JANE MACKAY

WHITE PUNCH

1 lg. banana
4 C. water
1/2 C. sugar
46 oz. unsweetened pineapple juice
1 qt. pineapple sherbet
28-Oz. bottle 7-UP
juice of 1 lemon
juice of 2 limes
46 oz. pear nectar

Puree banana in blender using about a cup of the water. Pour into large container. Add remaining ingredients, adding sherbet about 15 to 30 min. before serving and 7-UP at serving time. Makes about 1 & 1/2 gal.

RUBY FLIP

Dissolve in a pitcher: One 3 oz. pkg. cherry flavored gelatin and 1 c. boiling water. Stir in one 6 oz. c. frozen lemonade concentrate. Add 3 c. cold water and 1 qt. bottle chilled Cranberry Juice Cocktail. Chill thoroughly. Just before serving add, mixing gently, two 12 oz. cans chilled Gingerale. Makes 16 six oz. servings.

EVA MICHAEL

OTAI (Watermelon Drink)

Crush watermelon and take seeds out. Add fresh or canned pineapple and coconut, if desired. Add half and half or vanilla ice cream. Add sugar to taste. Also, you can add any other kind of fruit, if desired.

MAXINE FONUA

BANANA MILKSHAKE

To make a delicious drink with no sugar added, combine the following ingredients in blender:

1 chilled banana (not overripe)
1 c. whole milk or 2%
1/4 t. vanilla (optional).

ALICE JENSEN

EGG NOG

1 egg
1 c. milk
1 t. sugar
1 t. vanilla

Beat in bowl with fork. Pour in glass and sprinkle cinnamon, not nutmeg, on top.

GENE PACK

SOY MILK

Mix 1 c. Soy Powder in 4 c. water. Let stand in room temperature for 2 hr. Cook in double boiler 20 min. Strain through cheese cloth or fine sieve. Shake well before using it. Flavor with honey or coconut meal.

JANE CAMPBELL

GINGER BEER
(Australian Recipe)

2 gal. water
2 1/2 lb. sugar
3 t. ground ginger
2 t. lemon essence (flavoring)
3 t. cream of tartar
1 1/2 t. tartaric acid
1/2 t. dry yeast

Mix & let stand 2 - 3 hr. then bottle; leave in warm place 5-7 days. Then cool & enjoy.

JESSIE L. EWING

ONE GALLON ROOT BEER

2 c. sugar
2 Tb. Root Beer Extract
1/2 t. yeast

Dissolve yeast in warm water, add sugar, also extract. Pour into gal. jug, finish fill with warm water. Set out of draft for 11 hr. then refrigerate.

JENNIE McCONKIE

ROOT BEER

6 c. sugar
1/2 bottle Root Beer Flavoring
2 Tb. dry yeast
9 qt. warm water

Mix and let stand 17 hours. Bottle and refrigerate.

SALLY SWARTZ

ENGLISH WASSAIL

1 gal. apple cider
1 lg. can frozen orange juice
1 med. can frozen lemon juice (not lemon drink)
Tie solidly in bag:
1 pkg. whole cloves
1 pkg whole ginger (I like just a few pieces)
1 pkg. whole allspice
1 pkg. whole cinnamon
1 pkg. whole nutmeg
Sugar as desired

Simmer juices & spice until desired taste of spices. Bag of spice can be used for many gallons of wassail. Serve either hot or cold.

KATHERINE ROSE

WASSAIL PUNCH

1 qt. Apple Cider
1/4 c. Lemon Juice
1 c. water
1/2 c. Red Hots

Mix ingredients and heat until the Red Hots are completely dissolved. Serve hot.

KATHY STOKER

SPICED APPLE CIDER

1/2 gal. cider
1/2 c. brown sugar
1/4 t. salt
1 t. whole allspice
1 t. whole cloves
3 inch stick of cinnamon
Dash of whole nutmeg

Combine sugar, salt and cider. Tie spices in a cloth and drop in cider; bring to a boil. Cover and simmer for 20 min. Remove spice so it will not get too strong.

CORAL GIBSON

HOT SPICED GRAPE JUICE

1 Tb. whole cloves
2 sticks cinnamon
2 c. water
1 qt. Grape Juice
Lemon slices
2 Tb. sugar

Tie cloves and cinnamon in bag. Simmer in Grape Juice and water with lemon slices and sugar.

HELEN GREENWOOD DERRICK

RUSSIAN TEA

Mix together:

1 bottle Tang
1 lg. pkg. Lemonade
3 c. sugar
1 t. cloves
1 t. nutmeg
1 t. cinnamon

To make 1 cup, add 1 Tb. of mixture to 1 c. hot water. Store in covered jars, will last a long time.

JUDY MILLER SIEBACH
HATTIE WOODARD

GREEN MOUNTAIN

2 t. Apple Cider Vinegar
2 t. honey

Mix in glass of hot or cold water. (Vermont Folk Medicine)

BYRON REED

CURL-LEAF MOUNTAIN MAHOGANY TEA

0.5 oz. of curl-leaf mountain mahogany leaves (Cercocarpus ledifolius)
1 qt. water

This is good for anytime during winter, when other wild sources of food are fewer. Remove any dead or diseased leaves & rinse the rest. Pour boiling water onto them for approximately 10 min. If left in too long, a toxic bitterness leaches from the leaves.

DEAN L. RASMUSSEN

SAGEBRUSH TEA

1/8 oz. sagebrush leaves (Artemisia tridentata)
1 qt. water

Clean & rinse the leaves & pour the boiling water onto them for 10 min. It would be an important source of nutrients if little else were available in winter. Being quite bitter, this is a good way to enhance one's appreciation of other foods in emergency situations.

DEAN L. RASMUSSEN

Pickle
Private
Reserve

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PEAR HONEY

DILL PICKLES

Enough med. size cucumbers to fill 8 qts. Soak cucumbers in cold water over night. Drain.

3 qts. cold water
1 qt. vinegar
1 small hot red pepper
1 bay leaf
1 Tb. dill seed
1 C. salt
1/2 t. alum

Add all together. Fill clean jars with cucumbers. Add all mixture. Fill jars with water and vinegar and seal tight.

KATIE M. JENSEN

DUTCH PICKLES

12 big cucumbers peeled, seeded, and cubed
2 qts. sliced onions. Soak cucumbers and onions in salt brine 4 hours.

Brine: 1 C. salt to 1 gallon of water. Rinse once and drain. Put into kettle. Add 3 C. sugar, 4 C. vinegar (white), 1 Tb. tumeric powder. Bring to boil and boil 1/2 hour. Add 1 can of pimentos. Mix 2 Tb. mustard, 2 heaping Tb. flour. Boil 20 min. longer. Then bottle.

LEONE BOWRING

BREAD AND BUTTER PICKLES

Slice 12 med. cucumbers
Slice 6 med. onions

Let stand in salt water over night. Next day drain and mix with the following.

2 C. sugar
3 C. vinegar
1 C. water
1 t. salt
1 t. celery seeds
1 t. mustard
1 t. tumeric

Boil together for 5 min., then pour into jars and seal.

CARRIE KEARNS

BREAD AND BUTTER PICKLES

3 C. vinegar
5 C. sugar
1 t. tumeric

Bring to a boil. To each pint add:

1 t. salt
1 t. celery seed

Slice cucumbers and then pack in jars tightly. Cover with hot syrup. Add ingredients for each pint. Cold pack 3 min. for pints and 5 min. for quarts.

FAITH HEWITT

SWEET PICKLES

Slice med. sized cucumbers into 20 qt. container (enameled fruit cold packer). Cover with salt water (enough salt to float an egg). Cover with cloth on pickles. Set for 10 days. Rinse cloth off each morning. Wash and set in cold water for 1 day. Then put clean water with 3 heaping t. of alum over night.

Make syrup of 2 & 1/2 qts. vinegar, 2 & 1/2 qts. water, 5 qts. sugar, 2 & 1/2 Tb. whole cloves, 1 box cinnamon stick mashed in chunks. Let boil and pour over drained cucumbers. Boil syrup 3 mornings and on the fourth day boil syrup and pour over cucumbers in bottles and seal.

LOA G. MAC KAY

SWEET PICKLES

Place freshly picked cucumbers in strong brine, 1/2 c. salt per qt. of water, for 10 days. Then wash and soak in alum water, 1 Tb. alum per qt., for 4 days. Make a syrup of 2 qt. sugar, 1 qt. cider vinegar, whole cloves, and cinnamon. Bring to a boil, drain cucumbers, and pour this syrup over them. Let stand for 2 days then pour syrup off cucumbers into pan. Place cucumbers in jars; heat syrup to boiling and pour over cucumbers. Seal jars with their lids.

VELOY WARNICK

SWEET ONIONS

1 C. cold water
1 t. sugar
1 t. white vinegar
1 large white onion, sliced

Let stand over night. Ready to serve. Keep refrigerated.

CLIFFORD NELSON

PICKLED CARROTS

1 qt. vinegar
3 qts. water
1 C. salt
garlic
dill
bay leaf

Bring vinegar and water and salt to a boil. Pour over carrots, dill and garlic buttons.

ANN WELLS

MUSTARD PICKLES

2 qts. cucumbers, chopped
1 qt. onions, chopped
2 qts. green tomatoes, chopped
2 lg. green peppers, chopped
2 heads cauliflower

Let cucumbers and cauliflower soak in salt water over night in separate pans.

Then put all ingredients in 1 & 1/2 qts. water and 1 & 1/2 qt. vinegar and cook until tender.

Make thickening of:

2 Tb. mustard
1 & 1/2 Tb. celery seed
2 qts. sugar
2 Tb. tumeric
1 & 1/3 C. flour

Mix with a little water and vinegar (about 1 pt. each) until smooth and runny. Stir into pickles until thick. Add salt to taste. Makes 12 pts.

LOA G. MAC KAY

MUSTARD PICKLES

4 heads cauliflower
4 qts. cucumbers
4 qts. small onions
4 red peppers cut in strips
4 green peppers cut in half. (lift out after cooked)
4 C. sugar
2 gal. vinegar
6 Tb. flour (heaping)
1 sm. can coleman mustard
2 Tb. tumric (heaping)

Put in cloth bag 1/2 C. assorted spices. Make brine, and soak over night. Then drain. Cover pickles with water. Add 1 C. of salt.

Put in lg. kettle. Add vinegar and let come to a boil. Put bag in kettle. Add mixture, stiring continuously so not to stick. Cook until tender. Seal in clean bottles.

KATIE M. JENSEN

CHILI SAUCE

4 qts. tomatoes (scalded & peel)
6 med. onions (cut or chopped)
1 sweet red pepper (cut)
1 qt. vinegar
1 qt. sugar
2 Tb. salt
2 t. dry mustard
1 & 1/2 t. ground cloves
2 t. black pepper
1 t. tumeric

Mix ingredients and boil 2 & 1/2 hours. Stir to keep from sticking to kettle. Then add 2 level Tb. flour made into thickening and boil 15 minutes.

ADDIE PEARSON

CHILI SAUCE

4 qts. tomatoes
2 qts. peppers (red & green)
1 C. sugar
1 pkg. whole mixed pickling spices
3 qts. dry onions
1 qt. vinegar
1/3 C. salt

Peel tomatoes and grind. Peel onions and grind; also peppers. Add vinegar, sugar and salt. Mix together, tie spices in bag and cook in mixture for three to four hours. Until thick. Pack into prepared bottles and seal. Process in boiling water bath 15 min. Stir often during open kettle cooking time.

ESTHER FREEMAN
(Frank B. Freeman's Mother)

CHILI SAUCE

18 lg. ripe tomatoes
3 green peppers
6 lg. onions
1 t. cinnamon
1 t. cloves
3 C. vinegar
2 C. sugar
2 t. salt
1 t. allspice

Scald and peel tomatoes. Chop onions, and green peppers (discard seeds). Boil onions, tomatoes and peppers for 1 hour. Then add vinegar, sugar, salt and spices. Cook for 45 min. Then bottle.

LOA G. MAC KAY

CHILI SAUCE

18 large tomatoes
3 lg. green peppers
4 little hot peppers (opt.)
4 large onions
2 C. vinegar
2 Tb. salt
2 C. sugar
2 Tb. cloves
2 Tb. allspice
2 Tb. cinnamon

LOLA MEEHAN

CHILI SAUCE (VESA C. MARLER'S)

30 med. ripe tomatoes
6 peaches
6 pears
2 green peppers
6 med. onions

Grind all together and cook 1 & 1/2 hours. Then add 3 C. sugar, 3 C. vinegar, 1/4 C. salt, 1 C. mixed spices and cook 1 & 1/2 hours longer. Makes 6 qts.

MARY MARLER HOWARD

CHILI SAUCE FOR TWO

1 can tomatoes
1 large pepper chopped
1 large onion chopped
2 c. vinegar
1 Tb. salt
1 c. sugar
1 t. allspice
1 t. nutmeg
1 t. cloves
1 t. ginger

Combine all ingredients & cook until onion & green pepper are cooked. Seal in half-pint jars while hot.

MARGARET FARNSWORTH

RELISH

12 green peppers (thick skinned)
12 red sweet peppers (remove seeds)
12 onions

Chop all med. fine. Then soak all in boiling hot water for five minutes. Drain through colander. Then add 1 qt. vinegar, 2 C. sugar and 3 Tb. salt. Cook for 10 to 15 minutes. Bottle immediately.

CARRIE KEARNS

RELISH

Chop:
2 quarts green tomatoes
1 quart ripe tomatoes
1 large head celery
3 red & 3 green peppers
3 onions
1 small cabbage
1 large ripe cucumber

Put over this 1/2 C. salt and let stand overnight. Then drain.

Add:
2 quarts vinegar
2 lbs. brown sugar
1 t. mustard
1 t. black pepper
1 t. cinnamon
1/2 t. cloves

Boil 4 hrs. and place in bottles and seal.

VELOY WARNICK

RELISH

10 C. green cucumbers
5 C. carrots
3 C. onions
6 Tb. salt

Grind all the vegetables. Cover it all with the salt and let stand 3 hours. Drain well; then add.

7 C. sugar
6 C. vinegar
6 t. celery salt
6 t. mustard seeds
1 t. tumeric

Bring all to boil. Turn down heat. Let simmer for 25 min. Fill warm jars and seal.

MARGARET D. REYNOLDS

COUNTRY CORN RELISH

1 can cut green beans, drained
1 can whole kernel corn, drain
1 can kidney beans, drained
1 C. celery slices
1 bottle casino French dressing

Combine and chill for several hours.

PEGGI SCHOENICK

UNCOOKED FRESH TOMATO RELISH

3 C. diced fresh tomatoes
1/3 C. finely chopped onions
1 t. fresh lemon juice
1 Tb. cider vinegar
1 & 1/2 t. salt
1 t. sugar
1/4 t. ground black pepper

Combine all ingredients. Chill 2 or 3 hours. Serve as a relish with meals such as fish or poultry.

PEARL MEACHAM

GREEN TOMATO PRESERVES

8 C. green tomatoes, sliced thin
4 C. sugar
2 lg. oranges, sliced thin
1/2 C. lemon juice
1/2 bottle pectin

Cook tomatoes, sugar & orange for 20 min. Keep stirring so as not to stick. Add lemon juice & cook until tender & half its size. Remove from fire & add pectin. Seal tight. Makes around 3 pt.

KATIE M. JENSEN

MINCE MEAT

2 lbs. currants
5 lbs. peeled & cored apples chopped fine
3 lbs. lean round steak
1 lb. beef suet (chopped fine)
1 Tb. salt
1/2 lb. citron
1/4 lb. lemon peel
2 & 1/2 lbs. sugar
2 lbs. raisins (seedless)
2 Tb. cinnamon
1 Tb. nutmeg
1 Tb. mace
1 Tb. cloves
1 Tb. allspice
1 pt. prune juice or any kind of fruit juice
1 lb. nuts
2 qt. apple cider

Cook meat until tender the day before then grind and mix all ingredients together. Juice of apples is to be used with the rest. Suet, citron and lemon peel must be mixed with flour and ground or chopped fine. Mix all together and let come to a boil. Let stand for a few minutes on the back of the stove. Then bottle.

CARRIE KEARNS

EASY CANDIED PINEAPPLE

2 cans (1 lb. 4 oz. each) sliced pineapple
3 & 1/2 C. sugar

Drain pineapple well. Cover bottom of a 9 x 13 inch baking pan with about 1/3 of the sugar. Arrange a layer of pineapple slices over sugar; cover with more sugar. Add remaining pineapple and top with sugar. Let stand overnight. Cook pineapple slices in the syrup which forms, one layer at a time in a shallow skillet, for about 15 min., until slices are transparent. Remove slices with a slotted spatula and drain on wire rack set over baking sheet. Let drain overnight. If pineapple is to be used for fruit cake, steamed pudding, etc., store in covered container until used. If it is to be served as a candy, it may be covered with powdered sugar and allowed to stand overnight again to form a crust.

MARIE FOX FELT

NEFFIE'S CRANBERRY RELISH

1 pkg. cranberries
2 apples, don't peel
2 med. oranges, don't peel
1 lemon, don't peel
2 1/2 c. sugar

Put through food grinder, fine grind, mix, put in jars & store in refrigerator. No cooking needed. Keep in refrigerator at all times.

MELBA HADLEY

CRANBERRY RELISH

1 lb. fresh cranberries
1 fresh orange
1(8 & 3/4)can crushed pineapple
1 3 oz. pkg. lemon jello
2 C. sugar
1 whole apple
1/2 C. finely chopped nuts
1 C. boiling water

Mix lemon jello in 1 C. boiling water. Then add 2 C. of sugar.

Run washed cranberries, apple and orange through food grinder with fine disk. Pour the fruits, juices and all, into jello. Add crushed pineapple and chopped nuts.

Allow to set 24 hours before using. This gives the various flavors a chance to blend. Makes 2 & 1/2 qts. Can be frozen for later usage.

JUDY KELLEY

CRANBERRY JELLY

1 qt. cranberries
1 & 1/2 c. boiling water

Boil ten min. or until berries burst. Press through a coarse sieve. Add 2 c. sugar. Stir until dissolved, then bring to a good boil and pour into jelly glasses.

AGNES GODDARD

MOM'S BEET JUICE JELLY

4 C beet juice (made from boiling fresh beets). Add 1 pkg Pectin and bring to a boil. Add 5 C sugar and 1 pkg raspberry (or other flavor) Kool Aid, and bring to boil. Boil 1 or 2 min. according to Pectin recipe. Pour in sterilized bottles and wax or seal.

ELLEN LARSEN

GRAPE CONSERVE

Separate pulp from skins of 1 basketful of concord grapes. Put skins into pan. Boil pulp so as to make it easy to put through a sieve into pan with skins. Boil 12 lg. apples and put thru sieve into pan with grape pulp and skins. Add amount of sugar equal to half the apple pulp. Cook mixture carefully. Shell and chop 1 lb. of walnuts to add in just before mixture is done.

REBECCA ASPINALL

QUICK STRAWBERRY PRESERVES

2 c. sugar
1/4 c. water

Let boil to a thread stage. Add 2 c. fresh strawberries and let come to a boil. Add 2 more c. sugar & 2 more c. strawberries. Boil 10 min. Pour into shallow pan and let stand until it thickens. Stir occasionally.

AGNES GODDARD

STRAWBERRY JAM

4 C. strawberries
4 C. sugar
1 can or C. crushed pineapple

Mix and let stand over night. Bring to a boil and cut 20 min. Take off of stove and mix in 1 pkg. of strawberry jello. Stir until dissolved. Put in jelly glasses.

ARSTANIE NYE

FROZEN RASPBERRY JAM

Bring 2 pkg. frozen raspberries (Western Family, preferred) to a rolling boil and boil for 1 min. Then, slowly add 2 C. sugar. Stir well. Bring again to full rolling boil, boil hard for 1 & 1/2 min. Remove from stove and seal in glass containers or store in refrigerator.

VILATE J. THATCHER

APRICOT JAM

Scald, peel, and pit apricots. Arrange in layers with sugar using 4 lb. of sugar for 10 lbs. of apricots. Let stand overnight. Syrup will form. Next day, cook slowly, adding 1 lb. of chopped, blanched almonds 30 min. before mixture is done. Be careful not to scorch.

REBECCA ASPINALL

PEAR HONEY

6 pears, ground
1 lime
2 C. crushed pineapple
1 & 1/2 lb. sugar

Grind or grate lime. Add ground pears & sugar. Cook 20 min. Add crushed pineapple. Cook until thick.

miscellaneous

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HOMEMADE NOODLES

(This is a very special secret recipe, never been revealed or published, learned from an old Italian hospital janitor many years ago. Works every time, never a failure).

Make a hole in the center of a bowl of flour. Break in 2-6 eggs (depending on size of batch) & pour in abt. 1/8 c. water (when using 6 eggs; less water with fewer eggs) & 1 t. (or less) salt.

Wash hands thoroughly. Mix flour & eggs with hands. Use all the flour that the eggs & water will absorb, adding more if needed. When the correct proportion of ingredients is completely mixed, the ball will not be sticky! Then divide it into 3 smaller balls. Roll out each one separately to pie crust thickness, sprinkling on both sides with flour to keep dry.

Sprinkle table top again with flour & lay the three sheets of dough one on top of the other, sprinkling between each & on top of last, freely with flour. Now roll all three sheets together until approximate thickness of cardboard (very thin), separating the three layers frequently & sprinkling more flour between them to prevent their sticking to each other. Roll until they take on the appearance of 3 chamois skins.

To slice, rub flour again between each sheet & take all three by the edge holding them up in a vertical position. Then as you lower dough back onto table top, fold dough back & forth in 2 or 2 1/2 in. folds. The folded stack will be about 1 inch high. For slicing use a sharp knife. Begin at one end & cut dough into thin shoestring strips, then separate them.

Use a large pan at least half filled with water (unsalted). Bring to a boil & drop noodles in a few at a time. Stir gently with a ladle or wooden spoon to keep noodles from sticking. Reduce heat & occasionally stir gently. Cook approx. 20 min. until done, according to taste. Drain off water & rinse several times to remove all excess starch.

BISHOP LAMAR S. WILLIAMS

FRENCH NOODLES

Dice several strips of bacon, fry & add chopped onions, so that when both are cooked, bacon is not yet at the crisp stage. Add 1 can tomato paste & 1 c. water (or more) to make sufficient liquid. While boiling in frying pan, add salt & cayenne pepper to taste. Add noodles & cook mixture together until noodles absorb flavor.

BISHOP LAMAR S. WILLIAMS

EGG NOODLES

2 eggs
1/4 t. salt
1 t. cream or can milk

Add flour to above ingredients until dough is elastic to roll out. Cut into strips and let dry.

PATRICIA PALUMBO

POPPYSEED NOODLES
(Jewish side dish)

Cook noodles, drain. Add butter and 2 to 3 Tb. poppyseeds. Serve. (Can garnish with parsley flakes)

PEGGI SCHOENICK

CLEAR NOODLES
(Tongan Long Rice)

Soak 1 pkg. of clear noodles or Chinese noodles in cold water for 1/2 to 1 hr. to soften them. Then cook chicken or beef, carrots, onion, celery, tomatoes, if desired. When meat and vegetables are tender, then add clear noodles, and cook with soy sauce.

MAXINE FONUA

YOGURT

1 qt. milk
1 Tb. yogurt (starter)

1. Heat milk just to boiling point, stirring, to kill any extraneous bacteria which would otherwise grow with yogurt culture, or mix up evaporated or powdered milk.
2. Let cool to about 100 to 110 deg. (warm test on wrist).
3. Mix yogurt starter with about a Tb. of the warm milk.
4. Pour warm milk into incubation container, stir in starter mixture, cover well & incubate overnight - about 8 hr. Incubation is completed when yogurt reaches consistency of thick cream, then refrigerate. Note: Incubation temperature must be between 95 and 120 deg., 110 to 115 deg. being most ideal. This can be maintained on pilot light of gas stove, on piece of black paper in fairly sunny window, or other warm place, in pan of warm water.

MARY FURNESS, RACHEL KEARNEY

UPB

MILLET

Millet seed is a small grain grown in Asia and Africa, high in protein, vitamins, and minerals. Usable in a variety of ways.

Millet Cereal:

1/2 C. hulled millet
1 Tb. honey
1/2 t. salt
1 C. water
1 C. milk

Bring water and milk (salt added) to boil in top of double boiler. Add millet and boil 5 min. Then steam for 30 min. over hot water. Add honey and steam 5 min. longer. Serves 4 to 6.

MARIANNE YOUNG

BULGAR

Bulgar is a nutritious, inexpensive, partially-cooked, cracked whole wheat product. Can be stored a long time in cloth bag. Available from Brother Richard Shea, Bountiful. Use it in any recipe as substitute for rice, bread crumbs or etc.

Breakfast Bulgar:

1/2 C. bulgar
1/4 C. seedless raisins
Pinch salt

Put in thermos and fill to 1 & 1/2 inches from top with boiling water. Cork it up and let set overnight for fluffy, delicious cereal next morning.

ERMA BLACKHAM

WHEAT BURGERS

4 C. wheat, ground
1 large onion
parsley
salt, pepper, garlic
1 C. oil

Mix together with enough water to obtain a paste (thicker than for pancakes). Fry in skillet.

EDNA SEAMAN

PIRKKO'S THERMOS LUNCH

2 Tb. whole wheat
1 Tb. brown rice
1 Tb. soybeans
1 C. hot water

Combine wheat, rice and soybeans in thermos bottle in the evening. Cover with hot water. Allow to set over night. In the morning put through blender until it is ground. Add 1/4 to 1/2 C. hot water and cook on low heat for about 5 - 10 min. Variation: Add 1/4 C. raisins before cooking, or after cooking add 1 Tb. wheat germ. Eat with honey in the morning break from thermos bottle.

PIRKKO HUUSKONEN

LUMPY DICK

Dump cornmeal all at once into lightly salted boiling water. Barely stir and let cook in lumps. Serve as breakfast cereal. Old-fashioned.

PENNY HARROLD

OATMEAL SNACK

Combine 1/2 C. Quick Quaker oatmeal and 1/3 C. V-8 juice. Add enough softened butter to suit your taste. Pepper or other seasonings are optional. Or instead you can use apple cider or apricot nectar with brown sugar, softened butter and spices of your choice.

CAROL CLIFF

FAVORITE EVENING SNACK

Toast a few slices of bread to a golden brown, not too dark, spread with butter, salt lightly and pour hot milk over.

RULON CHERRY

HERB HINTS

Chives: Use in salads, cheese and egg dishes, with new potatoes, peas, in pea soup, stuffings and sauces.

Mint: Use in salads, slaw, fruit drinks, with carrots, new potatoes, peas, in pea soup, stuffings and sauces for lamb.

Mint vinegar: Bruise fresh mint leaves to fill a glass jar loosely. Fill jar with vinegar, cover and let stand 2 weeks. Drain.

Marjoram: Use with meats, especially veal and chicken, with pork and lamb, fish, in soups, stuffing, with spinach, mushrooms, squash, tomatoes, cream cheese.

Parsley: Use in salads, sauces, soups. Also as a garnish.

Rose geranium. Use as scent or in jelly. (Place leaf in jelly glass).

Rosemary: Use with all meats, especially lamb and veal, and a pinch in salads. Also in sweet sauces.

Sage: Use in stuffing, with pork, with onions, in cheese making.

Savory: Use in salads, with beans and peas, meat and as a garnish.

Thyme: Use in stuffings, with beef and onion dishes, in mayonnaise, with peas, carrots, cheese.

AMELIA MERL OHMART

RECIPE FOR A DIET

Just leave out everything that's good and what's left is the thing you should eat.

IDA WINTER

FROZEN DINNERS

Remove dinner from Freezer and let thaw while heating oven to temperature indicated on instructions. Upon reading oven temperature, place dinner in oven. (Be sure to remove dinner from Outer pkg. first.) Let dinner remain in oven 25 to 30 min. (depending on time indicated on pkg.) or until, when sticking index finger into dinner, finger burns. Then remove. Be sure to read instructions. On some dinners, they require removal of part or all of aluminum top foil prior to placing in oven.

KAY ECKARDT

FRIED RABBIT TRACKS

Take one rabbit & carefully remove the tracks. Season lightly, fry in butter until done. Especially good when served with hare sandwich.

BISHOP LAMAR S. WILLIAMS

STEWED POST HOLES

Take 1/2 doz. fresh post holes. Remove the posts & carefully place holes in pan of cold water. Bring to a boil, & simmer several hours. Cook to taste.

BISHOP LAMAR S. WILLIAMS

GLUE

Mix 1 t. gelatin with 2 Tbs. water. Boil a few seconds and add a little sugar while still hot. This mixture will stick cloth or paper to glass or metal without leaving a stain. To soften glue, use a little vinegar.

REBECCA ASPINALL

WOODWORK CLEANER

1/2 C. vinegar
1 C. sudsy ammonia
1/3 C. soda
Mix in 1 gal. water.

JOAN CHILD

CLAY DOUGH

2 C. water
4 Tb. oil
1 C. salt
2 C. flour
4 t. cream of tarter

Put flour, salt and cream of tarter in pan. Mix water and oil and add slowly to ingredients in pan. Make paste and stir over medium heat. Cook until mixturelooks like mashed potatoes. Remove from heat and add food coloring, if desired, kneading it into the dough. (Dough can be divided into 2 or 3 portions and make each a different color). Dough can be stored in airtight container for a long period of time. Knead slightly before using, if stored.

DEREK HAYNIE

RECIPE FOR FRIENDSHIP

1 C. greetings
1/2 C. smiles
1 large handshake
3/4 C. love
1 t. sympathy
2 C. hospitality

Cream the greetings with smiles. Add the handshake. Slowly and carefully stir in love. Sift the sympathy with hospitality and fold in carefully. Bake in a warm heart and serve often.

CRIS RAWE

RECIPE FOR HAPPINESS

I have a little recipe,
That isn't hard to make;
But you must always start,
As soon as you awake.
Take a great big mixing bowl,
And fill it with a smile;
Mix a half a cup of sunshine,
With good deeds, all the while.
Add a pinch of work and play,
A pinch of thoughtfulness & care;
Just spread it everywhere!

EMMY HANDLEY

RECIPE FOR LIFE

Take a large amount of laughter & some teardrops mixed with sighs.
Add to this some sunshine & a smile of merry eyes.
Put in two cups of morning dew; diluting it with rain.

Stir well with happiness, but season it with pain.
Pour this into a golden cup, buttered well with strife,
Wrap it 'round with problems and this my friends is life.

STELLA GALLOWAY

RECIPE FOR MAKING A HOME

1 C. friendship
1 C. thoughtfulness
Mix well together with a pinch of powdered tenderness, lightly beaten into a bowl of loyalty to which has been added:

1 C. faith
1 C. hope
1 C. charity

Be sure to add 1 t. of gaity that sings, and the ability to laugh at little things. Moisten with sudden tears, heart felt sympathy. Bake in a good natured pan and serve often.

MINNIE GOTTLIN

GETTING THE DISHES WASHED WITH A HAPPY FRAME OF MIND

(Dear Abby Column Clipping)

Thank God for dirty dishes,
They have a tale to tell;
While other folks go hungry,
We're eating very well.
With home and health and happiness
We shouldn't want to fuss
For by this stack of evidence,
God's very good to us!

MARY H. MACKAY